

# The Nelson Cottage

Sample Prix-Fixe Menu

Summer 2019

## *On the Table*

High West Silver Oat Compressed Watermelon  
Basil - Sesame - Chef's Garden Petit Vegetables  
Gold Creek Butter - Oregon Wasabi Green Goddess

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## *Dinner Served Family Style*

Cold Smoked Yellow Tail - Osetra Caviar  
Utah Peach - Cucumber & Citrus

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Fennel Pollen Crusted Alaskan Halibut - Red Quinoa  
Cascade Chanterelle Mushrooms – Asparagus  
Spanish Chorizo with Monterrey Pickled Sea Beans

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Charred Broccolini - Pickled Shallot - Fresno Chile  
Olive Oil - Whiskey Currants - Toasted Almonds

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Utah Corn & Pecorino Mac & Cheese  
Fresh Porcini Mushrooms - Black Italian Truffle

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Tellicherry Crusted Snake Farms Strip Steak  
English Pea & Horseradish  
Willamette Valley Morel Jus

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Rainer Cherry Chocolate Torte  
Luxardo Whipped Yogurt - Pistachio Brittle  
Campfire Chantilly