

Red Rock Chef Dining Plans - 2024

Chef Benjamin Ballard

Dinners

Rustic Favorites

Plated

Starters: Crostini with fig, pickled cherries, and apricot chutney, Charcuterie and olive selection

First: Beet carpaccio with feta, pistachios, and honey

Main: Wild Columbia king salmon with gold potato puree or Garlic roast chicken with glazed carrots or Summer ratatouille

Dessert: Spiced apple with maple cream, cinnamon crumble, and salted caramel

Field & Sea

Plated

Starters: Gougères with smoked salmon, caviar, and prosciutto, Spinach puffs

First: Poached pear, pancetta, and parmesan in mixed greens

Main: Butterflied Maine lobster tail with wild rice pilaf or Filet mignon with roasted carrot, fresh herbs, and pearl onion or Spiced mushroom and bean stew

Dessert: Blackberry panna cotta

Latin Fusion

Family Style or Plated

Starter: Sweet potato crisps with queso blanco, peppers, and pickled rhubarb, Blue corn tortilla crisps with guacamole

First: Grilled elote salad with avocado and lime

Main: Garlic prawns or Grilled chicken in guajillo chili paste with polenta and queso fresco or Roasted green chili relleno

Dessert: Strawberry tres leches with fresh-ground nutmeg

Woodland Duck

Plated

Starter: Oysters on the half shell, Mushroom palmiers,

First: Butternut squash curry

Main: Tangerine duck breast with mulled cabbage or New York strip steak with grilled asparagus
or Rotisserie pineapple with charred peppers

Dessert: Apricot sorbet with pomegranate glaze and sugared mint

Lakeshore Bounty

Family Style Plated

Starter: Tomato tartlets with ricotta filling, Flatbreads with blackberries, mozzarella, and arugula

First: Catalina vegetable soup

Main: Seabass in beurre blanc with rainbow carrots or New Zealand lamb rack with new potatoes
or Mushroom and vegetable risotto

Dessert: Raspberry tart with crème anglaise and candied lemon rind

Mountain & Sea Gourmet

Plated

Starter: Vegetable spring rolls with ponzu sauce

First: Grilled cauliflower in roasted red pepper and butternut squash sauce

Main: Garlic scallops in brown butter with crispy leeks and herbs or Wagyu chateaubriand with
root vegetable medley or Grilled eggplant in arrabiata sauce

Dessert: Dessert: Coconut tapioca with fruit compote

Breakfast

Continental spread of assorted juice, milk, coffee and tea

Muffins, croissants, scones, danishes, cinnamon buns, bagels and bread

Granola, oatmeal, cereal

Yogurt and fresh fruit

Eggs made-to-order (Scrambled, Fried, Poached,)

Omelets: (Cheddar Cheese, Ham, Bacon, Tomato, Mushroom, Smoked Salmon, Spinach)

Eggs Benedict Served with bacon, sautéed spinach, and citrus hollandaise

The Big Feast: Seasoned Lake Kora Hashbrowns, Breakfast Baked Beans, Mushroom, Bacon, Tomato, Eggs Any Style, Grain Toast

Pancakes Or Belgium Waffles served with Berry Compote, Fresh summer berries, Organic maple syrup, whipped vanilla mascarpone

Smoothie of the day: Peach, Green Apple & Kale, Mixed Berry, Peanut Butter Protein

Lunches

Hearty Mediterranean Salad

Chopped lettuce, feta, pita strips, roasted chickpeas, cucumbers, red onions, Greek olives

Protein option: Marinated lamb or Red bean medley

Side: Bison slider with caramelized onion

Board: Vegetable tray, fruit salad, rolls + butter + vegan butter

Farro & Roasted Red Pepper Salad

Mixed greens, roasted red pepper, whole farro, lemon honey dressing, feta

Protein option: Tri-tip, grilled chicken or sweet potato skewers

Side: Caprese sandwich

Board: Vegetable tray, fruit salad, rolls + butter + vegan butter

Lentil & Red Curry Salad

Mixed greens, marinated lentils, fresh mint, red curry, organic yogurt dressing

Protein option: Chicken skewers, lamb skewers, tofu skewers

Side: Sweet potato fries with Greek relish

Board: Vegetable tray, fruit salad, Pita bread

Strawberry Walnut Salad

Spinach, Apple, Blue Cheese, Cranberries, Raspberry Vinaigrette

Protein Option: Grilled Chicken wrapped in prosciutto, Sauteed jackfruit

Side: Turkey club wrap

Board: Vegetable tray, fruit salad, rolls + butter + vegan butter

Honey Dijon Salad

Spinach, arugula, poached pears, toasted walnuts, gorgonzola cheese

Protein Option: Honey-glazed salmon or grilled hearts of palm

Side: Whole wheat chicken salad wrap

Board: Vegetable tray, fruit salad, rolls + butter + vegan butter

