



WINE PAIRINGS

Chef-Selected for Meal Pairing

Red or White - \$20/Bottle

Red or White - \$40/Bottle

Red or White - \$60/Bottle

HOLIDAY FLORALS

SMALL - \$50

MEDIUM - \$75

LARGE - \$100



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B+B Holiday Menu

FEEDS 4-6: \$300

APPETIZERS

Toasted Pistachio Arancini

Sharp Cheddar | Shallot Jam

French Onion Soup Bites

Mini Bread Bowl | Fontina cheese

Baked Local Brie

Glazed Pecan | Fig Compote | Grilled Sourdough

SALAD

The Felix

Romaine | Toasted Farro | Red Onion | Radish | Green Apple | Bacon |

Grainy Mustard Vinaigrette

BREAD

House-Made Sourdough Focaccia

SIDES

French Green Beans

Roasted Mushroom | Crispy Onion

Roasted Root Vegetables

Dijon Butter

Smoked Pumpkin Risotto

Local Chevre | Herbs | Cranberry Relish

Fondant Potatoes

Duck Fat | Herbs

ENTREE - [CHOOSE ONE]

Smoked Short Rib

Burnt Onion Demi | Currant | Herbs

Dijon Horseradish Prime Rib

Gorgonzola Crema | Au Jus

DESSERTS

Hot Chocolate Pots de Creme

Marshmallow Meringue | Peppermint Whip

Stranahan's Whisky Bread Pudding

Candied Walnut Crumble | Myer Lemon

Add: Assorted Holiday Mini Pastries - \$20

ADD ON'S

Pomegranate Glazed Duck - \$75

Confit Leg | Fig and Cranberry Relish

Lamb Wellington - \$80

Wild Mushroom | Herb Crema | Red Wine Demi Glace

Pilsner Brined Turkey - \$60

Classic Gravy | Fresh Cranberry Salsa

Berkshire Ham - \$60

Spicy Brown Sugar Glaze | Charred Pineapple Coulis