

# POWDER CACHE

## CHRISTMAS DINNER

Wednesday, December 25

4 PM - 9 PM

### BEGINNINGS

CHOOSE ONE

#### BRUSSEL SPROUT SALAD

Shaved Brussel Sprouts, Pomegranate Seeds, Crumbled Goat Cheese, Candied Walnuts  
Cranberry Vinaigrette

#### STEAK TARTARE

House Mustard, Fried Capers, House Potato Chips, Cured Egg Yolk

#### FRENCH ONION SOUP

460 Baguette, Gruyere

### THE ENTREES

CHOOSE ONE

#### DUCK FRIED RICE

Duck Confit, Maple Smoked Duck Breast, Kimchi Fried Rice, Baby Bok Choy  
Gochujang Glaze, Ajitsuke Egg, Nori, Sesame Seeds

#### BLACK ANGUS BEEF CHEEKS

Roasted Fingerling Potatoes and Beets, Smoked Cippolini & Braised Kale, Horseradish Cream

#### WILD MUSHROOM RISOTTO (VEGAN/GF)

Morning Dew Mushrooms, Creamy Risotto, Cashew Butter, Basil Oil, Micro Greens

#### CIOPPINO

Prawns, Salmon, Scallop, Mussels, Lobster Tomato Broth, Fingerling Potatoes, Crusty Bread, Garlic Rouille

### SWEETS

CHOOSE ONE

#### POWDER CACHE S'MORE

Flourless Chocolate Torte, Toasted Marshmallow Fluff, Graham Cracker Crumbs, Fresh Berries

#### CRANBERRY TART

Pecans, Toffee Sauce, Crème Fraiche

#### REEDS ICE CREAM

**\$75 PRIX FIXE**

Reservations Highly Recommended 307 353-2300 x 1368

Executive Chef Mr. Kevin

Sous Chef Graysen Anyan

Parties of 7 or more may be entitled to a 20% service charge.

2 Separate Check Maximum Per Party

\*\*Menu items may be ordered undercooked or may contain raw or undercooked ingredients.

Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness