

2023 TAILGATE PICNIC MENUS

Select from our freshly prepared chilled selections below

Purchase online or call our Box Office at 800-280-4654 or 505-986-5900, 9 am to 5 pm MT. Orders need to be made by 3 pm two days in advance. Due to seasonality of fresh ingredients, menus vary slightly.

Seating availability on Twomey Terrace (adjacent to the Box Office) is limited and non-reserved. Tailgate picnics prepared and presented by Masterpiece Cuisine.

SAMPLER BOX

SHRIMP COCKTAIL

Herb poached and chilled prawns served with lemon Horseradish cocktail sauce

English cucumber and heirloom tomato salad

CHARCUTERIE

GF \$30

GF \$30

GF DF \$30

Assorted cured meats and cheeses Green chile fig jam Pickled vegetables Gluten free crackers

SMOKED SALMON

Gin smoked salmon Capers Cream cheese Pickled onion Forbidden rice and walnuts Radish apple salad with basil vinegar Gluten free crackers

MELON SALAD

GF DF V VG \$26

Fresh summer melon Aji Amarillo, mango, cilantro, ginger, mint, lime dressing Toasted corn pepita salad with vegan feta Watermelon radish

GFGluten FreeDFDiary FreeVVegetarianVGVegan

DINNER BOX

CHICKEN YAKITORI

DF \$36

Chilled buckwheat soba noodle salad Quick pickled cucumbers Sesame edamame Sake braised carrots Butter lettuce salad Gari soy vinaigrette

CHILLED BEEF TENDERLOIN GF \$36

Seared beef tenderloin Arugula, Heirloom tomato, English cucumber, red grapes, Cabrales cheese, walnuts, red onion salad Grilled asparagus Smoked tomato Verjus and Chermoula dressings

RUBY TROUT

GF \$36

Grilled and chilled ruby trout, mezcal cinnamon orange gastrique Forbidden rice Romaine, roasted corn, cotija, chile lime garlic aioli Esquites salad

JACKFRUIT

GF DF V VG \$36

Achiote orange marinated grilled jackfruit, pineapple salsa fresca Cinnamon oregano black beans Romaine lettuce, tomato toasted pinon, quinoa, red onion, cucumber salad Watermelon radish Salsa verde vinaigrette