

# DINING EXPERIENCES

JACKSON HOLE, WY  
SUMMER 2022



abode  
LUXURY RENTALS



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*Whether you're in the mood for a world-class dinner, a freshly shaken cocktail, or a quick bite waiting for you after a long day of adventure in the mountains, we are happy to offer a variety of options for any taste!*

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ORA KING SALMON  
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SURF AND TURF

## CHEF & CATERING MENU TERMS

Contact our Concierge Team for pricing, customizations and to start your order today.

(307) 316-6840  
concierge@abodeluxuryrentals.com

*\*Menus current as of May 1, 2022.*

*\*\*Offerings & market pricing may vary by season & availability. For additional terms and FAQs, see The CHEF & CATERING MENU TERMS at the back of the guide.*





# GLOBALLY INSPIRED WESTERN WYOMING

## APPETIZERS

### ELK SKEWERS

Dukkah crusted elk loin skewers, lemon basil vinaigrette, dukkah, coriander, cumin & cashew topping.

### BACON WRAPPED

Bacon wrapped date filled with Idaho goat cheese, fresh herbs, balsamic reduction

### CHARCUTERIE BOARD

Bison, smoked trout & regional cheese charcuterie board, chef selection of soft to hard cheeses, crispy parmesan cheese, fresh herbs, olive thyme crostini's, gluten free & regular crackers.

### OUR FAMOUS CHIPS

Freshly made Idaho russet kettle chips, smoky chipotle dip.

## SALAD

### VERTICAL HARVEST FIELD GREEN SALAD

Grape tomatoes, European cucumber, crispy onion strings, gorgonzola blue cheese, lavender balsamic vinaigrette.

## SOUP

### LOCAL BEEF & BARLEY

Locally raised beef, barley, & colorful grilled pepper soup, crispy parmesan cheese.

## ENTRÉE

### GRILLED BISON HERB TENDERLOIN

Oven roasted colorful fingerling potatoes tossed in shredded parmesan & white truffle oil, browned brussels sprouts, red wine veal jus.

*\*Substitute bison osso bucco or grilled elk tenderloin & lavender espresso cheddar red skin whipped potatoes, seasonal favorites.*

## DESSERT

### BLONDE BROWNIE SKILLET

Dark chocolate chips, vanilla bean ice cream.



# GLOBALLY INSPIRED

## EASTERN IDAHO

### APPETIZERS

SMOKED IDAHO TROUT & DILL PHYLLO CUPS

PROSCIUTTO WRAPPED ASPARAGUS & CREAMY  
HERB BOURSIN CHEESE DIP

FRESH BASIL PESTO FLATBREAD PIZZA  
Mozzarella, fresh basil, crispy potatoes straws,  
fresh arugula & balsamic glaze.

FRESHLY MADE IDAHO RUSSET KETTLE CHIPS &  
SMOKY CHIPOTLE DIP

### SALAD

CRISPY ONION STRAWS & SPINACH  
Salmon roe, poached egg, oven roasted  
tomatoes, almond slivers, citrus herb vinaigrette.

### SOUP

CREAM OF CELERY & LEEK  
Braised collard greens & local micro greens.

### ENTRÉE

CRISPY SKIN RAINBOW TROUT  
Lemon herb piccata sauce, blackening  
seasoning, brown butter gnocchi, fresh oregano,  
oven roasted broccoli, colorful toasted  
cauliflower.

### DESSERT

WHIPPED VANILLA CHEESECAKE  
Classic graham cracker crust, lemon curd,  
huckleberries & fresh whipped cream.







## **GLOBALLY INSPIRED**

### **MONTANA**

#### **APPETIZERS**

ELK & MUSHROOM SLIDERS & CHIMICHURRI SAUCE

GROUND TURKEY HERB MEATBALLS & SUN DRIED TOMATO PESTO

MONTANA FOUR CHEESE SPINACH DIP, CRISPY PITA CHIPS & FRESH ROSEMARY

FRESHLY MADE IDAHO RUSSET KETTLE CHIPS & SMOKEY CHIPOTLE DIP

#### **SALAD**

GRILLED VEGETABLE CHEF COBB SALAD  
Seasonal squash, colorful peppers, fire roasted artichokes, hard boiled egg, fresh romaine, chopped tomatoes, cucumbers and creamy dill ranch dressing.

#### **SOUP**

MONTANA ELK STEW  
Crispy parmesan & Oaxaca cheese.

#### **ENTRÉE**

SMOKED BBQ BEEF BRISKET  
Small ciabatta dinner rolls, horseradish aioli, campfire style cornbread muffins, lavender honey butter grilled corn on the cob, garden herb butter & herbs, twice baked creamy russet potatoes, fresh scallions, chopped bacon & mozzarella.

#### **DESSERT**

PEACH & HUCKLEBERRY SKILLET COBBLER  
Vanilla bean ice cream.



# GLOBALLY INSPIRED GREAT NORTHWEST

## APPETIZERS

### BLUE CRAB CAKES

Pineapple jalapeño salsa

### WHITE WINE GARLIC MUSSELS

460 grilled ciabatta bread

### MANILLA CLAMS,

Diavo style with crushed red pepper & basil

### HEIRLOOM TOMATO CAPRESE KABOBS

Fresh mozzarella, basil & balsamic glaze

### FRESHLY MADE IDAHO RUSSET KETTLE CHIPS

Smoky chipotle dip

## SALAD

### KALE & BACON, THREE ONION SALAD

Shallots, scallions & caramelized red onions, crispy onion strings, whole grain mustard vinaigrette.

## SOUP

### BUTTERNUT SQUASH, GINGER & RED LENTIL

Crispy parmesan cheese.

## ENTRÉE

### CEDAR PLANKED ALASKAN SALMON

Huckleberry beurre blanc, colorful grilled pepper & wild rice pilaf, grilled asparagus.

## DESSERT

### BLACK FOREST CAKE

Rainier cherries & chocolate shavings.





# GLOBALLY INSPIRED MEXICAN FIESTA

## APPETIZERS

### HOUSE MADE TORTILLA CHIPS

Grilled pepper con queso, chunky guacamole, jalapeño, pico de gallo.

### GRILLED SHRIMP TOSTADAS

Tangy buffalo sauce.

### CHICKEN TAQUITOS

House made salsa verde.

## SALAD

### GRILLED CORN & PEPPER SALAD

Queso fresco, crispy chorizo, lime crema and chef selection of field greens.

## SOUP

### SMOKED CHICKEN POZOLE

Corn tortilla crisps, radish & cilantro



## ENTRÉE

### GRASS FED LOCALLY RAISED GROUND BEEF & RAINBOW TROUT TACOS

Tomatoes, cilantro, red onions, shredded lettuce, roasted cumin black beans & grilled peppers, oven roasted broccoli & colorful cauliflower.

Taco blend cheese, sour cream, chipotle sauce, assorted green & red taco sauces, hot sauces.

Assorted corn, flour and gluten free tortillas, Spanish style brown rice, lime wedges.

## DESSERT

### CINNAMON DUSTED CHURROS

Fresh whipped cream.

### CHOCOLATE COVERED STRAWBERRIES





## GLOBALLY INSPIRED ASIAN INSPIRED

### APPETIZERS

CRAB RANGOONS & CHILI SAUCE

### SHRIMP

Napa cabbage, fresh (not fried) cilantro spring rolls, citrus ponzu sauce.

GRILLED BISON SKIRT STEAK PEANUT SATAY & FRESH SCALLIONS

FRESHLY MADE IDAHO RUSSET KETTLE CHIPS & SMOKEY CHIPOTLE DIP

### SALAD

ASIAN CHOPPED SALAD

Ginger sesame dressing, soy, almond slivers, broccoli, cauliflower, edamame, smoked salmon, wonton crisps.

### SOUP

GINGER GARLIC BOK CHOY & CHILI OIL

### ENTRÉE

GRILLED DUCK PAI THAI

Glass brown rice noodles, tamarind, peanuts, bean sprouts, shredded carrot, lime juice, fish sauce, lightly scrambled egg, cilantro.

### DESSERT

VANILLA CREME BRULEE

Wild berry sauce.



# GLOBALLY INSPIRED

## MIDDLE EASTERN

### APPETIZERS

BABA GANOUSH & CRISPY NAAN FLATBREAD

### MEZE BOARD

Oven roasted tomatoes, chef selection of pickled vegetables, Kalamata olives, fresh crudité, lemon herb hummus

CUMIN GOAT CHEESE STUFFED FIGS, BACON WRAPPED

FRESHLY MADE IDAHO RUSSET KETTLE CHIPS & SMOKEY CHIPOTLE DIP

### SALAD

FATTOUSH SALAD

Crisp pita, roasted cumin lime vinaigrette, radish & green onion

### SOUP

MOROCCAN HARIRA TOMATO  
Cilantro & lime

### ENTRÉE

GRILLED RACK OF LAMB

Oven roasted colorful carrots, braised bacon & boursin lentils, mint yogurt sauce.

### DESSERT

PISTACHIO ENCRUSTED BAKLAVA  
Cinnamon fresh whipped cream





# GLOBALLY INSPIRED ITALIAN

## APPETIZERS

### OREGANO TOSSED CALAMARI FRIES

Fresh lemon tempura style mozzarella sticks, house marinara.

### CAPONATA ON CRISPY BREAD

Classic Italian hot dip

### FRESHLY MADE IDAHO RUSSET KETTLE CHIPS &

Smoky chipotle dip

## SALAD

### ARTISAN ROMAINE CAESAR WEDGE

Crispy parmesan cheese, fresh basil, olive thyme crostini, anchovies & classic Caesar dressing.



## BREAD SERVICE

HOUSE MADE CIABATTA & ROASTED GARLIC BREAD

## WESTERN SKILLET ENTRÉE

SUN DRIED TOMATO & FLORENTINE CHICKEN THIGH PASTA

Rotini, fresh Italian herbs, oven roasted broccoli & grilled cauliflower.

## DESSERT

BRANDY & MARSALA TIRAMISU

Light whipped cream & cocoa



# GLOBALLY INSPIRED NEW ENGLAND CLASSIC

## APPETIZERS

VERMONT CORN FRITTERS & LIME CREMA

PROSCIUTTO WRAPPED ASPARAGUS

Creamy herb boursin cheese dip

BROILED OYSTERS

460 french baguette & lemon wedges

FRESHLY MADE IDAHO RUSSET KETTLE CHIPS

Smokey chipotle dip

## SALAD

Grilled ratatouille, roasted pint nuts, fresh lemon,  
lemon herb dressing & wild Maine blueberries.

## SOUP

MAINE LOBSTER BISQUE

Basil oil & crispy parmesan cheese.

## ENTRÉE

DOUBLE BONED GRILLED PORK CHOP

Boston baked beans, roasted colorful heirloom  
carrots, stone ground mustard demi glaze.

## DESSERT

CANNED BROWN BREAD FRENCH TOAST

Golden raisin crème anglaise & browned almonds





# GLOBALLY INSPIRED CLASSICALLY FRENCH

## APPETIZERS

### MINIATURE BEEF WELLINGTONS

Veal demi glace

### BAKED CRANBERRY & BRIE BITES

Olive thyme crostini

### SMOKED SALMON

Fresh dill on rye canapés & whipped boursin

### FRESHLY MADE IDAHO RUSSET KETTLE CHIPS

Smokey chipotle dip

## SALAD

### RACHEL SALAD

Crispy celery, truffle oil, boiled fingerling potatoes, grilled asparagus, fresh romaine, Dijon mustard dressing.

## SOUP

### TOURIN

Cream of potato, garlic, leek, onion.

## ENTRÉE

### BEEF FILLET MIGNON

Béarnaise sauce, green beans & almonds, parmesan & herb scalloped potatoes.

*Substitute Braised Beef Short Ribs.*

## DESSERT

### MOLTEN CHOCOLATE CAKE

Fresh raspberries & bourbon crème.





## GLOBALLY INSPIRED

### CHEF'S SIGNATURE VEGETARIAN & VEGAN OPTIONS

#### LOCALLY GROWN MORNING DEW MUSHROOM WILD RICE RISOTTO

Radish, red onions, grilled colorful peppers, light cream, shaved parmesan cheese.

#### WY RATATOUILLE

Roasted eggplant, seasonal grilled squash, brown pine nuts, charred tomatoes.

#### BROWND BRUSSEL SPROUT & RED LENTIL

Crispy browned brussels sprouts, caramelized onions, cilantro, fresh basil, golden raisins, dried apricots, balsamic glaze.

*All of these dishes can be substituted with vegan produce upon request.*







# WILDY WESTERN ALL APPS

## STATIONED APPETIZERS

HOUSE MADE CHARCUTERIE & ARTISAN CHEESES

MARINATED OLIVES

CANDIED SPICED NUTS

## PASSED APPETIZERS

### BEET & GINGER GRAVLAX

Beet & ginger cured New Zealand ora king salmon, Idaho potato latke, sliced cucumber, morning dew farms micro shiso, lemon tarragon whipped mascarpone, five spice pickled red onion.

### CHICKEN DRUMSTICK LOLLIPOPS

Spicy dill dry rub with caveman blue cheese dip OR garlic parmesan with tomato bacon jam.

### LOCAL MORNING DEW MUSHROOM TOAST

Artisan bread, sherry caramelized onion, Vermont Springbrook farm raclette spread.

### BACON WRAPPED KING ORA SALMON

Miso maple glazed bacon wrapped salmon skewer





# WILDY WESTERN

## BLOSSOM RAVIOLI

### ENTRY

#### BEET & GINGER GRAVLAX

Beet & ginger cured New Zealand ora king salmon, Idaho potato latke, sliced cucumber, morning dew farms micro shiso, lemon tarragon whipped mascarpone, five spice pickled red onion.

### GARDEN SALAD

Pickled heirloom cherry tomato, shaved red onion, Swiss challerhocker cheese, cured black olive, Thai basil vinaigrette.

### MAIN

#### SQUASH BLOSSOM RAVIOLI

Italian scottocenere cheese & squash blossom stuffed homemade ravioli, house cured bacon Lardon, local morning dew mushrooms.

### DESSERT

#### YUZU LEMON BAR

Chewy oatmeal crust / homemade toasted meringue







## WILDY WESTERN SALMON

### ENTRY

#### PORK BELLY BAO BUN

Warm steamed bun, house cured Korean pork belly, five spice pickled red onion, house pickled cucumber & carrot, garlic fresno aioli, fresh Thai herbs, crispy garlic.

### SALAD

#### CROATIAN WATERMELON PASKI SIR SALAD

Grapes, fresh mint, local littlefield farms mixed greens, pistachio, olive oil, Saba vin Cotto.

### MAIN

#### COLD SMOKED ORA KING SALMON

Dukkha crusted salmon, wok tossed honey harissa asparagus & chickpeas, seasonal shaved veggie slaw

### DESSERT

#### ZAHAV CUSTARD WITH HUCKLE BERRIES

Vanilla & cardamom spiced custard, local huckleberries





## WILDY WESTERN STEAK FRITES

### ENTRY

#### LOCAL MORNING DEW MUSHROOM TOAST

Artisan bread, sherry caramelized onion, Vermont Springbrook farm raclette spread.

### SALAD

#### WHIPPED RICOTTA SALAD

Grilled local stone fruit, local littefield farms mixed greens, five spice pickled red onion, Saba Vin Cotto, mint oil, hickory smoked salt.

### MAIN

#### STEAK FRITES

Wagyu flatiron OR elk NY strip, Szechuan peppercorn sauce, Idaho fingerling Lyonnaise potato wedges, brander gouda ratatouille.

### DESSERT

#### DOUBLE CHOCOLATE CAKE

Dutch cocoa cake, whipped Ghirardelli ganache buttercream, brandy-soaked black cherries.

## WILDY WESTERN SURF & TURF

### ENTRY

#### CHICKEN DRUMSTICK LOLLIPOPS

Spicy dill dry rub with caveman blue cheese dip OR  
Garlic parmesan with tomato bacon jam.

### SALAD

#### CLASSIC WEDGE SALAD

House cured kurobuta bacon lardons, caveman blue cheese dressing, five spice pickled red onion, heirloom tomato.

### MAIN

#### SURF & TURF

Durham wagyu beef tenderloin medallion, lemon tarragon butter sous vide lobster tail, Idaho potato latke, sweet corn edamame succotash (wild mushroom demi upon request).

### DESSERT

#### OPAL APPLE AND LAVENDER TART

Caramel sauce and house made ice cream.





# CHEF & CATERING MENU TERMS

## CANCELLATION OF SERVICE

Please note that certain service providers may have different cancellation policies or change fees, which our Concierge Team will make you aware of. Abode's standard cancellation policy is based on the number of days cancelled from the date of service, and refund amount minus concierge service fees:

15 days or more, receive a 100% refund

10 - 14 days, receive a 75% refund

8 - 9 days, receive a 50% refund

0 - 7 days, no refund

## PRIX FIXE MENUS

These menus have been curated with the help of both our concierge team and culinary team to create an amazing dining experience. Substitutions and modifications allowed for dietary or food allergy restrictions only. Additional modifications may result in a price change based on current market pricing & availability.

## GRATUITY & TAXES

Gratuity for the culinary team has been built into menu pricing. If the Concierge Team or culinary partners exceed your expectation you are more than welcome to compensate them additionally. If you would like us to add this to your invoice with Abode, please let us know. Unless otherwise previously mentioned in writing, all prices include state and local taxes. Last minute requests or customizations may be subject to additional fees.

## CHEF ACCESS

For in-person cooking, the culinary team will plan on arriving at your Abode 1.5 - 2.0 hours before your desired meal time. When possible, a member of the Abode team will meet the culinary team on site and grant them access to your Abode-so you will not have to be present.

## BILLING

All charges for services procured in this document will be added to your balance due with Abode and charged to the credit card we have on file. If we do not have your payment information in our system we will request it over the phone only. We value your privacy and will NEVER share your payment contact information without your consent. Your credit card will be charged once you confirm your order. By procuring any of the items in this document you are agreeing to these terms of service.



# IT'S TIME TO LIVE YOUR STORY

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