HIPSTER LETTUCE · PRIVATE CHEF

Sample Menus

Wild fermenters in a synthetic age.

Restaurant-style meals from a wild-fermentation chef, cooked in your kitchen every week. Restaurant technique, wild-foraged ingredients and the small-batch ferments behind Hipster Lettuce, from a Tuesday-night chowder to a cedar-plank lamb dinner for the table.

CHOOSE YOUR ADVENTURE

Three weekly tiers and a private dinner

Weekly service is one cook day in your kitchen. Groceries are billed at cost, with receipts.

COMFORT

Seasonal — $500 / wk

+ groceries, about $85–100

5–7 dishes for two (10–14 meals). Seasonal ingredients, restaurant-quality cooking, efficient prep.

SIGNATURE

Elevated — $750 / wk

+ groceries, about $120–150

Greater complexity and more involved preparations. Higher-level sourcing, more chef time.

CHEF'S TABLE

Reserve — $1,000 / wk

+ groceries, about $180–225

Premium sourcing, sophisticated preparation. Elk, halibut, premium seafood, specialty cuts.

WILD & RARE

Private Dinners — $150–250

Per person, all-inclusive · 2-guest minimum

Our highest level of cooking, served fresh at your table. Spot prawns, Wagyu, dry-aged beef, specialty game.

COMFORT · A SAMPLE WEEK

Seasonal

$500 / week

Plus groceries at cost, about $85–100

Wild flavor on weeknight time.

5–7 dishes for two, 10–14 meals. Seasonal ingredients, restaurant-quality cooking, thoughtful fermentation, efficient prep.

Cauliflower-Broccoli Chowder
Bacon lardons, sharp cheddar, sourdough croutons

Kale & Chicken Salad
Mixed greens, strawberry, radish, dates, pulled roasted chicken, shallot-thyme vinaigrette

Half Herb Roasted Chicken
Braised and charred fennel-apple salad, roasted garlic mash

Braised Pork Carnitas
Radish and fermented red onion salad, lemon crema, corn tortillas

Three Cheese Baked Mac
Bacon lardons and tomato, your call

Burrito Bowl
Mexican rice, queso, black bean relish, charred chicken tinga

SIGNATURE · A SAMPLE WEEK

Elevated

$750 / week

Plus groceries at cost, about $120–150

The dishes we're known for.

Greater complexity and more involved preparations, higher-level sourcing and more chef time, with the Hipster Lettuce pantry (kimchi, hot honey, house pickles) front and center.

Birria, Ramen or Tacos
Beef and lamb birria, consommé, red onion-cilantro salsa, Oaxaca cheese, horchata

Award-Winning Texas Chili
The house hero recipe

Pan Seared Black Cod
Gochujang roasted carrots, grilled lemon yogurt, mint-dill pesto, pomegranate

Lamb Sliders
Goat cheese, rocket, bread and butter jalapeño, pretzel rolls

Ponzu Roasted Wild Mushroom Bao
Shaved asparagus and radish salad

Wild Salad with Grilled Salmon
Rocket, fine herbs, berries, local goat cheese, blood orange vinaigrette, toasted pistachio

Sample menus rotate with the seasons and are built around your household's tastes and diet.

CHEF'S TABLE · A SAMPLE WEEK

Reserve

$1,000 / week

Plus groceries at cost, about $180–225

For the night you want to impress someone, including yourself.

Premium sourcing and sophisticated preparation: elk, halibut, premium seafood, specialty cuts. Risottos, brodos and gremolatas built the way we'd plate them in a restaurant.

Citrus Sea Bass
Pistachio gremolata, three allium risotto, grilled lemon, shaved French radish, braised leek, fermented hot honey

Butter Poached Citrus Halibut
White grits, fermented lemon and asparagus slaw, lemongrass brodo

Lamb Ragù
Farro pappardelle, parsley-mint-basil, lemon ricotta

Lion's Mane Crabcakes
Remoulade, microgreen salad

Wild Game Burger
Colorado elk, sundried tomato aioli, local goat cheese, pretzel bun

Wild Mountain Mushroom Soup
Foraged mushroom base

Grilled Caesar
Hearts of romaine, blistered cherry tomato, pickled red onion, sourdough croutons

Sample menus rotate with the seasons and are built around your household's tastes and diet.

WILD & RARE · A SAMPLE EVENING

Private Dinners

$150–250 / person

All-inclusive · 2-guest minimum

As wild as it gets.

Our highest level of cooking, served fresh at your table: luxury sourcing, multi-day prep, and dishes like spot prawns, Wagyu, dry-aged beef and specialty game. Each dinner menu is built with you.

TO START

Elk Tartar
Quail egg, candied sage, blueberry-juniper gastrique, grilled sourdough

Charcuterie & Cheese Board
Rabbit rillette, bison braciola, duck prosciutto, local cheese, house pickles

Bone Marrow French Onion Soup

ENTRÉES

Citrus Marinated Halibut
Three allium risotto, morels, sorrel and pistachio gremolata, wild leek brodo

Cedar Plank Roasted Lamb
Chestnut sorrel gremolata, blueberry thyme gel, potato pavé, citrus roasted asparagus

Gingersnap Crusted Lamb
Local lamb chops, charred potato gratin, cherry-glazed wild mushrooms, fermented honey

Crispy Porcini Lasagna
Cherry tomato confit, whipped citrus ricotta, Ibérico ham béchamel, braised leeks

TO FINISH

Strawberry Shortcake
Pistachio ice cream, macerated strawberries, baby sorrel, edible flowers, fresh whipped cream

All-inclusive, booked by the evening and served in your home. 2-guest minimum.

ANY TIER · A REAL WEEK

Built around your diet

Every tier can be cooked to a medical or wellness protocol. This week was cooked to a gut-health plan, free of dairy, grains, legumes and nightshades, with Hipster Lettuce ferments in the rotation.

Arugula, Berry & Sauerkraut Salad
Mixed berries, house sauerkraut, orange vinaigrette

Citrus Cod
Roasted tri-color carrots, walnut-sage gremolata

Pistachio-Dill Salmon
Marinated cauliflower steaks, lime

Lemongrass-Ginger Roasted Chicken
Cilantro, lemon-scented broccolini

Roasted Root Vegetable Soup
Carrot, parsnip, golden beet, fennel, cauliflower, herbs

Top Sirloin
Wild mushroom medley, lemon-zest asparagus, pine nuts

Lemon & Herb Halibut
White sweet potato and wild mushroom hash

ADD TO ANY WEEK

Drink wild too. Something sweet, never basic.

BEVERAGES · 4–6 BOTTLE PACKS

Green Juice · Golden Milk · Horchata Latte

DESSERTS

Honey Cake · Campfire Cake · Sweet Bread Trio

Ready to eat wild?

Menus designed for your lifestyle and diet. Reserve your spot today.

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