

First

**House Made Chestnut Raviolis
with Roasted Butternut Squash, Currants and Sage-Beurre Blanc**

**Prince Edward Island Mussels
with Snap Peas, Baby Corn and Coconut Thai Curry**

**Yellowfin Tuna Poké "Cucumber Roll"
with Guacamole, Lotus Root Chips and Pickled Fresno Chilies**

**Searred Diver Scallop and Rougie Foie Gras
with Spiced Carrot Muffin, Pistachio and Fig Puree**

**Beef Tartare with House Made Chips,
Sunny Side Up Quail Egg, Pickled Okra and Truffle Aioli ***

**Crispy Asian Pork Belly
with Brussels Sprouts, Udon Noodles and Sweet Sesame Soy Glaze**

**Crispy Calamari and Rock Shrimp
with Olive/Pine Nut/Golden Raisin/Arugula Salad and Curry Aioli**

**Braised Short Rib
with Whipped Mashies, Smoked Onion Jam, Bleu Cheese and Baby Arugula**

**Roasted Cauliflower Soup
with Gorgonzola, Pine Nuts and Truffle Oil**

**Beluga Lentil and Chorizo Soup
with Crispy Leeks and Tomato Oil**

**Caesar Salad
with Grana Padano Frico, Fried Capers and Sun Dried Tomato Croutons**

**Burrata Salad
with Sun Dried Tomato, Basil Pesto and Olive Tapenade**

**Poached Pear Salad
with Brie Croquette, Spiced Pecans, Glazed Prosciutto and Champagne Vinaigrette**

**Duck Confit Pizza
with Butternut Squash, Caramelized Onions, Pomegranate Seeds and Reduced Balsamic**

**Truffle Mushroom Pizza
with Roasted Garlic Ricotta Spread and Baby Arugula**

Chef Selection of House Artisan Cheeses

Main

Veal Scaloppini

with Angel Hair ‘Caprese’, Asparagus, Lemon Beurre Fondue and Veal Reduction

Organic Atlantic Salmon

with Beluga Lentils, Prosciutto Wrapped Asparagus and Sun-Dried Tomato Pesto *

Sesame Crusted Yellowfin Tuna

with Rock Shrimp Potsticker, Sushi Rice Cake and Tempura Vegetables *

Herb Crusted Colorado Chicken

with Smoked Gouda Mac & Cheese, Grilled Broccoli and Portobello

Alaskan Black Cod

with Navy Bean/Kale/Chorizo/Artichoke Sauté and Tomato Broth

Filet Mignon

with Fingerling Potatoes, Braised Escarole, Oxtail Marmalade and Bone Marrow *

Colorado Lamb Loin

with Brown Butter Couscous, Sautéed Cauliflower and Carrot-Cumin Puree *

Duck ‘Two Ways’

with Fig Risotto, Sautéed Butternut Squash, Toasted Walnuts and Grilled Endive *

Braised Pork Shank

with Pimento Cheese Polenta, Sautéed Kale and Pickled Vegetables

Grilled Colorado Bone-in Ribeye

with Mushroom-Leek Strudel, Creamed Spinach and Gorgonzola Crumbles *

Rocky Mountain Rainbow Trout

with Baby Carrots, Fennel-Hazelnut-Apple Salad and Parsnip Purée

Grilled Colorado Buffalo Loin

with Ricotta Gnocchi, Haricot Vert-Mushroom Sauté and Porcini Beurre *

32oz ‘CAB’ Porterhouse for Two

with Truffle Potato Gratin, Grilled Asparagus, Béarnaise and Onion Rings *

Sides

**House Made Truffle Fries | Grilled or Steamed Asparagus | Creamed Spinach
Sautéed Broccoli | Brussels Sprouts | Smoked Gouda Mac & Cheese
Mushroom Sauté | Truffle Potato Gratin | Marrow Bone**

Finish

Charles' Hot Sticky Toffee Pudding Cake
Myers's Rum Sauce and Whipped Cream

Warm Palisade Peach Crepes
Vanilla Bean Ice Cream and Raspberry Coulis

Warm Flourless Chocolate Cake
Dark Semi-Sweet Chocolate Sauce and Chocolate Sorbet

Tiramisu Chocolate Bowl
Lady Fingers and Espresso Syrup

Warm Old Fashioned Apple Pie
Vanilla Bean Ice Cream and Caramel Sauce

Frozen Lemon Crème Soufflé
Raspberry Coulis, Meringue and Candied Lemon

Warm Spice Cake
Brown Ale Ice Cream and Caramel Sauce

Vanilla Bean Crème Brûlée
Berry Gelée

Freshly Turned Trio of Ice Creams or Sorbets
Daily Selections

Chef's Selection of Artisan Cheeses
Crostini, Dried Fruit and Assorted Nuts

Dessert Sampler