

*First*

**Glazed Seared Diver Scallops**

with Baby Spinach/Mushroom/Corn Sauté and Ginger-Carrot Puree

**Maple Leaf Farms Leg of Duck Confit**

with Apple Parsnip Puree, Raisin Mostarda and Braised Red Cabbage

**Yellowfin Tuna Poké**

with Crispy Avocado, Lotus Root Chips and Pickled Cucumbers \*

**Grilled Spanish Octopus**

with Brown Butter Romanesco, Watercress/Frisée Salad and Piri Piri Sauce

**Beef Tartare**

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

**Crispy Pork Belly**

with Fingerling Potatoes, Poached Egg and Pepper Relish

**Jumbo Lump Crab Cakes**

with Mango-Heirloom Tomato Gazpacho and Haricot Vert/Quinoa Salad

**Roasted Tomato Soup en Croute**

with Crispy Basil

**Caesar Salad**

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

**Heirloom Tomato Salad**

with English Cucumbers, Stracciatella Cheese, Sunflower Seeds and Basil Pesto

**Rainbow Beet Salad**

with Dill Yogurt, Shaved Fennel, Blood Orange, Hazelnuts and Chevre

**Heirloom Tomato & Fresh Mozzarella Pizza**

with Pine Nut-Basil Pesto and Reduced Balsamic

**English Pea and Asparagus Pizza**

with Ricotta Cheese, Torn Prosciutto and Lovage

**Chef Selection of House Artisan Cheeses**

## *Main*

### **Veal Scaloppini**

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

### **Organic Scottish Salmon**

with Sweet Corn Fritters, Romano Beans, Almonds and Tomato-Basil Vinaigrette \*

### **Glazed Yellowfin Tuna**

with Baby Carrot-Sweet Pea 'Fried' Farro, Sweet Potato Potstickers and Mango Salsa \*

### **Colorado Chicken Saltimbocca**

with Prosciutto, Yukon Gold Mashed Potatoes and Grilled Asparagus

### **Alaskan Halibu**

with Rock Shrimp-Corn Succotash, House Made Gnocchi and Fava Beans

### **Filet Mignon & Short Rib Duo**

with Wax Bean/Potato/Mushroom Sauté and Celery Root Puree \*

### **Grilled Colorado Buffalo**

with Twice Baked Potato Ravioli, Bacon Cipollini and Haricot Vert \*

### **Duck 'Two Ways'**

with Barley-Pancetta Risotto, Sautéed Spinach and Toasted Pepitas \*

### **Agave-Coffee Glazed Pork Chop**

with Butternut Squash Gratin and Brussels Sprouts-Pecan Saute

### **Grilled 'CAB' Prime Ribeye**

with Broccoli Florets, Grilled Endive, Potato Croquette and Gorgonzola\*

### **Sautéed Red Snapper**

with Fried Green Tomatoes, Soft Polenta, Black-Eyed Pea Salad and Pepper Coulis

### **Grilled Colorado Lamb**

with Baba Ganoush, Heirloom Baby Carrots, Falafel and Mint Harissa Yogurt \*

## **Sides**

**House Made Truffle Fries | Grilled or Steamed Asparagus | Sautéed Spinach | Bean Sauté  
Pecan Brussels Sprouts | Butternut Squash Gratin | Corn Fritters | Rock Shrimp-Corn Succotash 10**

## *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**