

## *First*

### **House Made Spring Pea Raviolis**

with Oyster Mushroom, Pancetta and English Pea Sauté

### **Yellowfin Tuna Poké Tostada**

with Avocado Puree, Cucumber, Radish Sprouts and Sesame Aioli \*

### **Pan Seared Porcini Crusted Sea Scallops**

with English Pea-Bacon-Potato Sauté and Creamed Sweet Corn

### **Beef Tartare**

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

### **Crispy Asian Pork Belly**

with Carrot-Ginger Puree, Toasted Peanuts and Sweet Sesame Soy Glaze

### **Grilled Spanish Octopus**

with Baba Ghanoush, Frisée, Romanesco and Smoked Paprika Vinaigrette

### **Roasted Tomato Soup en Croute**

with Crispy Basil

### **Yellow Gazpacho**

with Jalapeno Cucumber Sorbet and Watermelon Radish

### **Caesar Salad**

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

### **Seasonal Grilled Stone Fruit Salad**

with Goat Cheese, Candied Walnuts, Crispy Prosciutto and Fig Vinaigrette

### **Heirloom Tomato Salad**

with English Cucumbers, Prosciutto Wrapped Burrata, Pine Nuts and Basil Pesto

### **Heirloom Tomato & Fresh Mozzarella Pizza**

with Pine Nut-Basil Pesto and Reduced Balsamic

### **Duck Confit Pizza**

with Jalapeno Peppers, Grilled Corn, Baby Arugula and Tomatillo Sauce

### **Chef Selection of House Artisan Cheeses**

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

*Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.*

## *Main*

### **Veal Scaloppini**

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

### **Glazed Atlantic Salmon**

with Orzo-Chorizo-Snap Pea Sauté, Cherry Tomatoes and Golden Beet Puree \*

### **Sesame Crusted Yellowfin Tuna**

with Tempura Tofu, Crispy Vegetable Spring Roll and Miso Vinaigrette \*

### **Colorado Chicken**

with Israeli Couscous, Castelvetrano Olives, Roasted Tomatoes, Haricot Vert and Basil Pesto

### **Potato Wrapped Alaskan Halibut**

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

### **Filet Mignon and Short Rib Duo**

with Yukon Gold Mashed Potatoes and Heirloom Tomato-Corn Salad \*

### **Colorado Lamb Loin and Moroccan Meatballs**

with Tomato-Cucumber Salsa and Whipped Chick Pea Puree \*

### **Pan Roasted Black Cod**

with Crab Crespelle, Beluga Lentils, Grilled Asparagus and Onion Beurre Blanc \*

### **Duck Two Ways**

with Sweet Potato Gratin, Brown Butter Brussels Sprouts and Blueberry Tamarind Compote \*

### **Colorado Prime NY Strip**

with Fondant Potatoes, Cauliflower-Carrot Sauté, Hazelnuts and Spinach Puree \*

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

with Smoked Gouda Polenta, Tempura Oyster Mushrooms, Snap Peas and Truffle Butter\*

### **Peach Glazed Pork Chop**

with Veggie Empanada, Bacon Wrapped Jalapeno, Chick Pea Salad and Chimichurri

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## *Finish*

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

**Warm Fresh Fruit Crepes**  
Vanilla Bean Ice Cream

**Frozen Lemon Crème Soufflé**  
Raspberry Coulis, Meringue and Lemon Pâte de Fruit

**Warm Flourless Chocolate Cake**  
Caramel Popcorn and Vanilla Bean Ice Cream

**South Florida Key Lime Pie**  
Whipped Cream and Blueberry Compote

**Raspberry-Thyme Mousse**  
Dark Chocolate Mirror Glaze

**Vanilla Bean Crème Brûlée**  
Berry Pâte de Fruit

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

**Freshly Turned Trio of Ice Creams or Sorbets**  
Daily Selections

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

**Dessert Sampler**

## ***SIDES***

**House Made Truffle Fries**

**Grilled or Steamed Asparagus**

**Crispy Vegetable Spring Roll**

**Smoked Gouda Polenta**

**Grilled Broccolini**

**Brown Butter Brussels Sprouts**

**Sweet Potato Gratin**

**Rock Shrimp-Corn Succotash**

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**Executive Chef Scott Ofsanko**

**Chef de Cuisine Santos Macias**

**Sous Chef Joel Paula**

**Pastry Chef Charles Broschinsky**