

First

House Made Artichoke-Chevre Raviolis

with Shitakes, Pine Nuts, Dried Tomatoes and Lemon-Beurre

Prince Edward Island Mussels

with Andouille Sausage, Spinach, Leeks and Garlic Herb Butter

Yellowfin Tuna Poké Tower

with Guacamole, Lotus Root Chips, Nori and Mango Vinaigrette *

Jumbo Lump Crab Cake

with Tempura Asparagus, Crispy Marble Potatoes and Béarnaise

Beef Tartare

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

Braised Short Rib

with Creamy Polenta, Boursin Cheese and Baby Arugula

Grilled Spanish Octopus

with Brown Butter Cauliflower, Watercress/Frisée Salad and Romesco

Seared Rougie Foie Gras

with Spiced Ginger Apple, Pumpkin Waffle and Pepita Seed Brittle

Roasted Butternut Squash Soup

with Crème Fraîche, Sage and Pumpkin Oil

Roasted Seven Onion Soup en Croûte

with Gruyere and Truffle Oil

Caesar Salad

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

Baby Kale/Golden Beet Salad

with Roasted Walnuts, Pickled Egg, Bacon and Dolce Gorgonzola Dressing

Poached Pear Salad

with Goat Cheese Fritters, Candied Pecans, Pomegranates, Prosciutto and Fig Vinaigrette

Roasted Vegetable Pizza

with Baba Ganoush, Grilled Artichokes, Tomato Pesto and Borsin Cheese

Bosc Pear & Gorgonzola Pizza

with Crispy Pancetta, Dried Figs, Pine Nuts and Balsamic Reduction

Chef Selection of House Artisan Cheeses

Main

Veal Scaloppini

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

Organic Atlantic Salmon

with Fava Bean Ravioli, Piquillo Peppers, Zucchini-Squash Sauté and Tomato Pesto *

Sesame Crusted Yellowfin Tuna

with Crispy Shrimp, Bok Choy, Udon Noodles and Miso-Mushroom Broth *

Colorado Chicken Saltimbocca

with Prosciutto, Whipped Potatoes, Grilled Asparagus and Marsala Reduction

Potato Wrapped Florida Grouper

with Rock Shrimp, Cavatelli Pasta and Ham Hock-Chili Oil Broth*

Filet Mignon & Veal Cheek Duo

with Ricotta Herb Gnocchi, Creamed Mushrooms and Haricot Vert *

Colorado Lamb Loin

with Brown Butter Couscous, Grilled Eggplant, Romanesco and Carrot-Cumin Puree *

Duck 'Two Ways'

with Fig Risotto, Sautéed Radicchio, Walnut Crumble and Grilled Baby Heirloom Carrots *

Braised Veal Shank

with Creamy Polenta, Grilled Broccolini, Garlic Bread Cheese and Olive Gremolata

Colorado Prime NY Strip

with Smoked Gouda Gratin, Creamed Spinach and Crispy Onions *

Porcini Crusted Scallops

with Fingerling-Prosciutto-Romanesco Hash and Roasted Cauliflower Puree*

Maple-Bourbon Glazed Pork Chop

with Apple Parsnip Puree, Sautéed Brussels Sprouts and Acorn Squash

36oz 'CAB' Tomahawk Ribeye for Two

with House Made Truffle Fries *

Sides

**House Made Truffle Fries | Grilled or Steamed Asparagus | Creamed Spinach | Sautéed Broccolini
Haricot Vert | Brown Butter Brussels Sprouts | Smoked Gouda Potato Gratin | Fig Risotto**

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