

First

House Made Butternut Squash Raviolis
with Toasted Hazelnuts and Pomegranate Molasses

Yellowfin Tuna Poké "Cucumber Roll"
with Guacamole, Lotus Root Chips and Jalapeno Peppers *

Maple Glazed Duck Confit Leg
with Butternut Squash Puree and Sautéed Brussels Sprouts

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 Chorizo, Cherry Tomatoes, Fingerling Potatoes and Romesco

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

Roasted Cauliflower Soup
with Chives, Dukkah Spice and Cashews

Black Lentil and Chorizo Soup
with Blue Corn Tortilla and Tomato Oil

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

Poached Pear Salad
with Crispy Prosciutto, Candied Walnuts, Gorgonzola and Mission Fig Vinaigrette

Roasted Beet Salad
with Goat Cheese Croquette, Toasted Pistachios and Truffled Orange Vinaigrette

Vegetable Pizza
with Baba Ganoush, Dried Tomatoes, Red Peppers, Olives, Artichokes and Goat Cheese

Truffle Mushroom Pizza
with Ricotta Cheese Spread, Caramelized Onions and Black Garlic Molasses

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

Atlantic Salmon

with Fava Bean Ravioli, Zucchini-Squash-Piquillo Pepper Sauté and Tomato Vinaigrette *

Sesame/Wasabi Crusted Yellowfin Tuna

with Tempura Shrimp and Sweet Soy Vegetable Ramen Sauté *

Colorado Chicken

with Prosciutto, Smoked Gouda Mac & Cheese and Sautéed Spinach

Potato Wrapped Florida Grouper

with Rock Shrimp, House Made Gnocchi, Sugar Snap Peas and Herb Oil

Filet Mignon and Veal Cheek Duo

with Bone Marrow, Yukon Gold Mashed Potatoes and Haricot Vert *

Colorado Lamb Loin and Moroccan Meatballs

with Whipped Chick Pea Puree and Cucumber-Mint Salsa *

Pistachio Crusted Sea Scallops

with Israeli Couscous, Grilled Artichokes and Roasted Pepper Saffron Bisque *

Rocky Mountain Elk

with Fondant Sweet Potato, Tuscan Kale, Almond Sage Crumble and Cherry Reduction *

Buffalo Strip Loin

with Mushroom Arrancini, Sautéed Swiss Chard and Oyster Mushrooms *

Grilled 'CAB' Ribeye

with Yukon Gold Potato Gratin, Grilled Broccoli, Portobello and Cipollini Onions*

48

Braised Berkshire Pork Shank

with Creamy Polenta, Bacon Wrapped Stuffed Jalapeno and Chipotle Slaw

36

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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

Haricot Vert

Grilled Broccolini

Sautéed Spinach

Mushroom Arrancini

Bone Marrow

Smoked Gouda Mac & Cheese

Executive Chef Scott Ofsanko

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky