

## *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**

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**Executive Chef Scott Ofsanko**

**Chef de Cuisine Santos Macias**

**Sous Chef Joel Paula**

**Pastry Chef Charles Broschinsky**