

First

House Made Four Cheese Raviolis
with Wild Mushrooms, Pancetta and Snap Pea Sauté

Yellowfin Tuna Poké
with Tempura Avocado, Radish Sprouts, Lotus Root Chips and Wasabi Aioli *

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

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

Seared Rougie Foie Gras
with Toasted Almonds, Cornbread Muffin and Strawberry-Rhubarb Chutney

Grilled Spanish Octopus
with Fingerling Potatoes, Prosciutto, Heirloom Tomatoes and Chimichurri

Wild Mushroom Soup
with Sherry Vinegar, Focaccia Croutons and Truffle Oil

Heirloom Tomato and Passion Fruit Gazpacho
with Jalapeno Cucumber Sorbet and Watermelon Radish

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

Heirloom Tomato-Corn Salad
with English Cucumbers, Baby Arugula and Grana Padano Vinaigrette

Seasonal Grilled Stone Fruit Salad
with Buratta, Honey-Nut Brittle, Prosciutto and Green Goddess

Heirloom Tomato & Fresh Mozzarella Pizza
with Pine Nut-Basil Pesto and Reduced Balsamic

Duck Confit Pizza
with Chevre, Dried Cherries, Almonds, Baby Arugula and Pomegranate 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

Miso Glazed Atlantic Salmon

with Tempura Broccolini, Black Rice, Edamame Sauté and Orange-Carrot Puree

Sesame Yellowfin Tuna

with Rice Noodle-Calamari Sauté, Coconut Lemongrass Broth and Pineapple Salsa *

Colorado Chicken

with Moroccan Couscous, Zucchini-Chickpea-Carrot Sauté and Crispy Samosa

Potato Wrapped Alaskan Halibut

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

Filet Mignon and Alaskan King Crab Duo

with Fondant Potatoes, Grilled Asparagus and Black Garlic Puree*

Colorado Lamb Loin

with Goat Cheese Raviolis, Grilled Stone Fruit, Artichoke Hearts and Celeriac Puree *

Seared Sea Scallops

with House Made Ricotta Gnudi, Grilled Corn, English Peas and Lemon Beurre Fondue *

Colorado Buffalo

with Brown Butter Brussels Sprouts, Hazelnuts, Dried Cherries and Sweet Potato Puree*

Rocky Mountain Trout

with Chorizo-Marble Potato Hash, Cherry Tomatoes and Almond Arugula Pesto

'CAB' Ribeye

with Gouda-Potato Gratin, Bacon Wrapped Cipollini, Haricot Vert and Corn Puree *

Soy Glazed Pork Chop

with Pork Belly Fried Rice, Cashews, Edamame Hummus and Toasted Sesame Seeds

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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 Samosa

Grilled or Tempura Broccolini

Brown Butter Brussels Sprouts

Pork Belly Fried Rice

Gouda Potato Gratin

Rock Shrimp-Corn Succotash

Executive Chef Scott Ofsanko

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky