

## *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

### **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**

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**Executive Chef Scott Ofsanko**

**Chef de Cuisine Santos Macias**

**Sous Chef Joel Paula**

**Pastry Chef Charles Broschinsky**