

*“We strive to source local, seasonal and organic products from Colorado and surrounding region”*

Jason Shaeffer – Chef/Owner, John Gutierrez – Chef de Cuisine, Tucker Creveling – Sous Chef

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## CHEESE AND DESSERTS

### Assorted Domestic and Imported Cheeses 15

*Membrillo, Nita Crisps, Bread, Walnuts, Dried Fruit*

### Palisade “Peaches-n-Cream” 9

*Peach Bread Pudding, Pecan Butter Tuile Bourbon-Maple Reduction, Mascarpone Ice Cream*

### Classic Belgian Chocolate Mousse 9

*Hazelnut Tuile, Caramel, Chantilly*

### Victory Hill Goat Cheesecake 9

*Graham, Cherry Compote, Candied Fennel, Pistachio*

### Flourless Chocolate Cake 9

*Coconut, Pineapple, Mango Sorbet*

### Lemon Meringue “Ice Box” 9

*Lemon Curd, Blueberries, Almond*

### Vanilla Crème Brûlée 9

*Espresso Shortbread, Strawberries*

### Trio of Sorbets or Ice Creams 9

*Daily Selection*



## AFTER DINNER COCKTAILS

- Key Lime Pie Martini 9
- Cherry Chocolate Martini 9
- Lazzaroni Limoncello 8
- Espresso Martini 9

## PORT AND LATE HARVEST WINES

- Taylor Fladgate, 10 Year Tawny, Porto 7
- Taylor Fladgate, 20 Year Tawny, Porto 12
- Taylor Fladgate, 30 Year Tawny, Porto 20
- Taylor Fladgate, 40 Year Tawny, Porto 30
- Century of Fladgate Ports (1 ounce of each) 40
- Fonseca Bin 27 Ruby Port 12
- Kracher, Auslese, Burgenland, Austria 14
- Tirecul, Les Pins, Monbazillac, France, 2012 10
- Duckhorn, Sauvignon Blanc, Sonoma 2012 10
- Royal Tokaji, 5 Puttonyos, Aszú, Hungary, 2009 18

## COGNACS, BOURBONS AND SINGLE MALTS

Check with Your Server or at Bar

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## Wine Sundays

25% Off Bottles, \$200 And Under

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