



“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

CHEF'S TASTING

5 Course Tasting Menu 75*

Foie Gras Supplement 15*

Wine Pairing with Each Course 30

Premium Wine Pairings 50

(full table participation recommended)

* 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 foodborne illness, especially if you have certain medical conditions.

FIRST

New Caledonian Blue Prawns 15

Pappardelle, Roasted Peppers, Leeks, Saffron Butter

Sautéed Lump Crab Cakes 16

Grilled Beans, Basil Pesto

Foie Gras, Hudson Valley 25 *

Preparation Changes Daily

Ricotta Cheese Gnudi 14

Steamed Dumplings, Pork Belly, Sweet Corn Succotash, Summer Truffles

Charred Spanish Octopus 13

Olive Oil Potatoes, Heirloom Tomatoes, Broccolini, Pancetta, Gremolata

Bison Tartare 14*

Arugula, Preserved Lemon, Coddled Egg Yolk, Capers, Dijonaise, Potato Gaufrettes

Hamachi Crudo 15*

Compressed Melon, Cucumber, Citrus, Radish, Avocado, Tarragon, Chiles

SECOND

Daily Salad Selection Market Price

Preparation Changes Daily

Lobster Bisque 10

Lump Blue Crab, Garden Herbs, Lemon, Fried Leeks

Mixed Greens Salad

Dried Stone Fruit, Manchego, Pistachios, Aged Sherry Vinaigrette

Spanish "Caesar" 12*

Romaine, Heirloom Tomatoes, Anchovy, Almonds, Croutons, Romesco Dressing

Roasted Beet Salad 13

Arugula, Fennel, Watermelon, Feta, Olives, Pine Nuts, White Balsamic

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ENTRÉE

Steamed Alaskan Halibut 35

Herb Potato Gnocchi, Broccolini, Heirloom Tomatoes, Walla Walla Onions, Pesto Beurre Blanc

Daily Fish Selection Market Price

Preparation Changes Daily

Seared New England Sea Scallops 33*

Carolina Gold Rice, Hazel Dell Mushrooms, Summer Squash, Roasted Peppers, Yellow Curry

Tasting of Vegetables 20

Preparation of Local Summer Veggies, Changes Daily

Summer Truffle Stuffed Pheasant 36

Anson Mills Polenta, Sweet Corn Succotash, Pheasant Jus

Colorado Lamb Saddle 42*

Potato Mille Feuille, Pole Beans, Heirloom Tomatoes, Arugula, Salsa Verde

Glazed Duroc Pork Tenderloin 30*

Spätzle, Mustard Greens, Bacon, Roasted Peppers, Caramelized Onions Whole Grain Mustard Demi

Naturally Raised Bison 36*

New York Strip Preparation, Changes Daily

1855 Black Angus Beef 32*

Filet of Ribeye Golden Potato Puree, Roasted Shallots, Pole Beans, Hazel Dell Mushrooms, Red Wine Sauce

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SIDES

Colorado Corn Succotash

Sautéed Hazel Dell Mushrooms

Classic Elbow Mac-n-cheese

Grilled Pole Beans, Parmagiano, Balsamic

8 (each)

Wine Sundays

25% Off Bottles, \$200 And Under

We are proud to support and serve seasonal items from the following local and regional producers: Chapman Farms, Fossil Creek Farms, Croft Family Farms, Hazel Dell Mushrooms, Victory Hill Goat Cheese, Longview Creamery, Great Range Bison, Aspen Ridge Natural Angus Beef, 1855 Black Angus Beef, Rosen Lamb, Colorado Mills Sunflower Oil, Anson Mills Organic/Heirloom Grains and Jackie's Java Coffee.

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