



"We strive to source local, seasonal and organic products from Colorado and surrounding region"

Jason Shaeffer – Chef/Owner, John Gutierrez – Chef de Cuisine, Caroline Curtis – Sous Chef

CHEF'S TASTING

5 Course Tasting Menu 80*

Foie Gras Supplement 15*

Premium Wine Pairings 50

(full table participation recommended)

FIRST

Moroccan Spiced Gulf Shrimp Cauliflower, Golden Raisins, Capers, Almonds, Grilled Bread 16

Sautéed Lump Crab Cakes Radish Slaw, Lime, Spicy Remoulade 18

Hudson Valley Foie Gras Preparation Changes Daily, Market Price *

Crisp Duroc Pork Belly Quail Egg, Braised Red Cabbage, Anson Mills Polenta, Truffle Butter 15*

Ricotta Cheese Gnudi Steamed Dumplings, Winter Squash, Brussels Sprouts, Sage Brown Butter 14

Charred Spanish Octopus "Panisse", Greek Oregano, Artichoke, Kalamata Olives, Pepperoncini 13

Bison Tartare Arugula, Preserved Lemon, Coddled Egg Yolk, Capers, Dijonaise, Potato Gaufrettes 15*

Honey-Lime Cured Hamachi Jalapeno, Daikon, Citrus, Seaweed, Pomegranate, Yuzu Crema 16*

SECOND

Daily Soup Selection Market Price, Preparation Changes Daily

"Cappuccino" of Hazel Dell Mushroom Soup Truffle Froth, Lemon-Thyme Biscotti, Porcini Powder 11

Mixed Greens Salad Dried Fruit, Walnuts, Goat Cheese, Port-Currant Vinaigrette 10

Caesar Salad Romaine, Croutons, Parmigiano-Reggiano, White Anchovy 12*

Roasted Beet Salad Arugula, Endive, Fennel, Citrus, Hazelnuts, Manchego, Sherry Vinaigrette 13

* 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.



ENTRÉE

Icelandic Cod Gnocchi Parisienne, Hazel Dell Mushrooms, Snap Peas, Roasted Peppers, Beurre Rouge 29

Daily Fish Selection Market Price, Preparation Changes Daily

Seared New England Sea Scallops Carolina Gold Rice, Brussels Sprouts, Hazel Dell Mushrooms, Winter Squash, Truffle Butter 34*

Prosciutto Wrapped Pheasant Breast Caramelized Onion Bread Pudding, Haricots Verts, Braised Red Cabbage, Foie Gras Emulsion 31

Colorado Rack of Lamb Red Lentil "Dal", Oven Dried Tomatoes, Cauliflower, Golden Raisins, Arugula, Lamb Jus 52*

Glazed Duroc Pork Tenderloin Spätzle, Kale, Bacon, Roasted Peppers, Caramelized Onions, Whole Grain Mustard Demi 30*

Great Range Bison New York Strip Preparation Changes Daily 37*

Snake River Farms Wagyu Beef NY Strip Potatoes Fondant, Haricots Verts, Cipollini Onions, Whiskey Sauce 48*

1855 Black Angus Beef Filet of Ribeye Golden Potato Puree, Roasted Shallots, Broccolini, Hazel Dell Mushrooms, Red Wine Sauce 32*

SIDES

Truffle-Thyme Whipped Potatoes

Sautéed Hazel Dell Mushrooms

Classic Elbow Mac-n-cheese

Charred Broccolini, Parmigiano, Balsamic

8 (each)

Wine Sundays, 25% Off Bottles, \$200 And Under

We are proud to support and serve items from the following local and regional producers: Loch Etive Steelhead Trout, NoCo Micro Greens, Little Dog Farm Quail, Croft Family Farms, Hazel Dell Mushrooms, Strohauer Farms, Victory Hill Goat Cheese, Longview Creamery, Great Range Bison, 1855 Black Angus Beef, Rosen Lamb, Snake River Farms, Durham Ranch Pheasant, Nita Crisp Colorado Mills Sunflower Oil, Anson Mills Organic/Heirloom Grains, and Jackie's Java Coffee.

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