



"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

Shrimp and Grits Anson Mills Polenta, Andouille, Okra, Roasted Peppers, Sassafras Butter Sauce 16

Sautéed Lump Crab Cakes Grilled Pole Beans, Spicy Remoulade 18

Hudson Valley Foie Gras Preparation Changes Daily, Market Price *

Crisp Duroc Pork Belly "B.L.T" Quail Egg, Heirloom Tomato, Lettuce, Smoked Tomato Jam 15*

Ricotta Cheese Gnudi Summer Corn, Garden Vegetables, Parmigiano, Truffle Butter 14

Charred Spanish Octopus Fingerling Potatoes, Broccolini, Romesco, Gremolata 13

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

Cider Cured Kona Kampachi Fennel, Apple, Wasabi, Brown Butter 16*

SECOND

Daily Salad Selection Market Price, Preparation Changes Daily

Lobster Bisque Blue Crab, Chives, Paprika Oil 15

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

Butter Lettuce "Wedge" Bacon, Chives, Tomato, Crouton, Tallegio Vinaigrette 13

Roasted Beet Salad Arugula, Cherries, Goat Cheese, Pistachio, White Balsamic 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

Steamed Alaskan Halibut Fingerling Potatoes, Snap Peas, Radish, Pickled Scallion Beurre Blanc 34

Daily Fish Selection Market Price, Preparation Changes Daily

Seared New England Sea Scallops Summer Corn Succotash, Garden Vegetables, Herb Butter 34*

Pan Seared Maple Leaf Duck Breast Gnocchi Parisienne, Broccolini, Shallots, Blistered Tomatoes
Rosemary Sauce 28*

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

Glazed Duroc Pork Tenderloin Potato Risotto, 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, Broccolini, Cipollini Onions
Whiskey Sauce 48*

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

SIDES

Truffle-Thyme Whipped Potatoes

Sautéed Hazel Dell Mushrooms

Classic Elbow Mac-n-cheese

Grilled Pole Beans, 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: Maple Leaf Farms, 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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