



*We strive to source local, seasonal, and organic products from Colorado and surrounding regions*

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

Sambal Chili Glazed Shrimp Carrot, Scallion, Udon Noodles 16

Sautéed Lump Crab Cakes Radish Slaw, Spicy Remoulade 18

Hudson Valley Foie Gras Preparation Changes Daily, Market Price \*

Crisp Duroc Pork Belly Quail Egg, Anson Mills Polenta, Swiss Chard, Whole Grain Mustard 15\*

Ricotta Cheese Gnudi Butternut Squash, Parmigiano-Reggiano, Sage Brown Butter 14

Charred Spanish Octopus Fingerling Potatoes, Broccolini, Romesco, Gremolata 15

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

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

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

Butter Lettuce “Wedge” Bacon, Chives, Tomato, Crouton, Taleggio Vinaigrette 13

Roasted Beet Salad Arugula, Cherries, Goat Cheese, Pistachio, Truffle Vinaigrette & Coulis 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, Spinach, Shallots, Chive-Lemon Butter 34

Daily Fish Selection Market Price, Preparation Changes Daily

Seared New England Sea Scallops Butternut Squash, Brussels Sprouts, Hazel Dell Mushrooms  
White Balsamic Reduction 34\*

Pan Seared Maple Leaf Duck Breast Wild Rice, Sweet Potato, Swiss Chard, Stone Fruit  
Madeira Demi 28\*

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

Glazed Duroc Pork Tenderloin Potato Risotto, Kale, Bacon, Carrots, Caramelized Onions  
Maple-Bourbon Glaze 30\*

Great Range Bison New York Strip Preparation Changes Daily 37\*

Imperial Wagyu Beef NY Strip Potatoes Fondant, Broccolini, Cipollini Onions  
Whiskey Sauce 48\*

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

## SIDES

Truffle-Thyme Whipped Potatoes

Sautéed Hazel Dell Mushrooms

Classic Elbow Mac-n-cheese

Caramelized Brussels Sprouts, Bacon, Aged 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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