



PRIX FIXE MENU

THREE COURSES – CHOICE OF STARTER OR SOUP OR SALAD, ENTRÉE AND DESSERT 85

FOUR COURSES – CHOICE OF STARTER, SOUP OR SALAD, ENTRÉE AND DESSERT 95

· ADDITIONAL COURSES ARE AVAILABLE – PLEASE INQUIRE WITH YOUR SERVER ·

SOUP & SALADS

TOMATO SOUP* shrimp salsa, red pepper, chervil, goat cheese

KING CRAB frisee, orange, avocado dressing

WATERMELON pickled, radish, feta cheese, olive, arugula

CUCUMBER carrot, tomato, mint dressing, peanuts

STARTER

SCALLOP * fennel citrus salad, tomato, prosciutto

CORN ravioli, pine nut, parmesan, basil puree

LAMB TARTAR* quail egg, lemon caper marmalade, mint vinaigrette

SQUAB-FOIE GRAS * potato nest, mushroom, orange bacon jus ***Supplemental Fee \$8**

ENTREE

ASPARAGUS gnocchi, ricotta, lemon, english pea sauce

HALIBUT* tomato, shrimp, polenta, spinach sauce

SNAPPER * crab, tomato, orzo, spinach, yellow pepper dressing

GAME HEN * corn, potato, baby carrots, tarragon jus

BEEF * croquette, oxtail-cabbage, zucchini, green peppercorn sauce

COLORADO LAMB * gingerbread, sweet potato, red cabbage, thyme sauce

DESSERT

PEACH TRIO spring roll, panna cotta, peach ginger sorbet

CHOCOLATE mousse, caramel popcorn dust, orange sauce

RHUBARB crumble, strawberry-vanilla compote, buttermilk ice cream

CHEESE chef's selection, honey, crostini, cracker, fig jam

THE MAJORITY OF OUR MENU IS GLUTEN SENSITIVE - PLEASE ALERT YOUR SERVER FOR ANY
DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF · STEVE TOPPLE

GENERAL MANAGER · DAVID ALT

*Menu subject to change