

APPETIZERS

French Onion Soup 10 Roasted Fennel Soup 10

Cheese and Charcuterie 25

Various Imported Cheeses, Elk Sausage, House Made Black Pepper Fig Jam and Nuts

Salmon Tartare 16 😘

Capers, Old Fashion Grain Mustard, Aioli, Crostini and Agave Syrup on Citrus Vinaigrette

Seared Fresh Scallops 18 St

Frisée, Sorrel and Endive Salad with Lemon Gastrique

SALADS

Grilled Artisan Romaine 12

Marinated Tomatoes, Anchovy, Crostini and Parmesan chip

Roasted Beet and Kale Salad 13 😘

Carrot, Orange Supreme with Orange Agave Chipotle Dressing

Shaved Fennel and Spinach Salad 15 😘

Smoked Salmon, Apples, Capers and Sherry Vinaigrette

MEATS

Filet Mignon 42

8oz Pan Seared, Swiss Chard, Grilled Sweet Potato,
Wild Mushrooms and Bordelaise Sauce

Braised Short Rib 38

Mascarpone Polenta Cake, Sautéed Spinach, Gremolata and Shallot Demi

Colorado Lamb 48

Morrocan Spiced Couscous, Baby Carrots, Turnips, Squash, Raisins, Dried Apricot and Saffron Jus

FISH & SHELLFISH

Pan Seared Salmon 32 Sh

Root Vegetable Mash, Fennel, Asparagus and Wild Carrots

Sea Bass 35 Sh

Filetto di Pomodoro, Capers, Basil, Goji Berries, White Beans and Kale

Broiled Main Lobster 39

Citrus Lemon Butter, Bok Choy and Stuffed Piquillo Peppers

FROM THE FARM

Colorado Free Range Chicken Under a Brick 25

Au Jus, Fingerling Potatoes and Broccolini

Seared Local Duck Breast 32

Chili Rub with Cocoa, Wild Mushroom Risotto and Cherry Port Gastrique

Chef's Vegetable Plate 21 Sp

Celery Root Puree, Quinoa, Cauliflower, Carrots, Asparagus, Raisins and Nuts

Signature Sides 8

Fingerling potatoes

Asparagus

Broccolini

French Fries

Truffle Fries – add \$ 2.00

Sweet Carrots

Seared Spinach

Root Vegetable Mash

Please let our staff know of any dietary restrictions you might have, our Chef will be happy to accommodate you

* consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

*For your convenience a 18% service charge will be automatically added to your check