

## Starters

### *Salmon Crudo*\* GF

radish/ pickled fresnos/ micro cilantro/ spring onion  
togarashi/ avocado crema/ Hawaiian black salt \$15.75

### *Roasted Carrot Agnolotti* CN

tarragon brown butter/ cashews/ harissa maple crème fraiche \$14.75

### *Pulpo Confit* GF

charred octopus/ preserved lemon/ celery/ soubise \$19.50

### *Prime Beef Tenderloin Tartare*\*

crispy capers /olive oil/Parmigiano Reggiano/red onion  
cured egg yolk/ sauce gribiche /micro arugula \$ 22.95

### *Chilled Blue Crab and Avocado "Crab Cake"* GF

tomato/ red onion/ lemon/ furikake/ truffle/ prawn chip \$19.95

### *Crispy Braised Pork Belly* GF

sweet corn "elote"/ huitlacoche aioli \$16.95

### *Foie Gras*\*

honey seared pineapple/saffron/Sauternes/ brioche pain perdu/vanilla salt \$28.50

### *Sambuca Mussels* GF

smoked salmon/tomato/cream \$16.50

### *Lobster Bisque Soup* GF

sherry crème fraiche/lobster mousseline \$14.25

## Salads

### *Smoked Caesar*\*

cured egg yolk/tempura white anchovies/croutes  
smoked salt \$14.95

### *Cucumber and Heirloom Tomato* GF

garbanzo /red onion/ feta/ red wine sumac vinaigrette \$13.75

### *Strawberry & Baby Spinach* GF

red onion, Nueske's bacon, goat cheese, maple mustard \$14.25

### *Napa Cabbage* GF CN

granny smith apple/ candied walnuts  
smoked Moody Blue/caraway  
burnt honey apple cider emulsion \$12.95

## Entrees

### Daily Feature\*

#### **Maple Leaf Farms Pan Rendered Duck Breast\***

parmesan gnocchi/wild mushrooms/pomegranate gastrique/ pomegranate "caviar" \$48

#### **Apple Butter Glazed House Smoked Pork Chop\* GF**

apple bacon potato hash/ maple glazed carrots/ bourbon demi \$46

#### **Grilled Prime Filet of Beef\* GF**

duck fat fingerlings/grilled asparagus/wild mushroom bordelaise \$68

#### **Pan Seared Alaskan Halibut \* GF**

truffled spring pea puree/ orange tarragon glazed baby carrots/ trumpet royals \$59

#### **Lemon Garlic Brined Chicken Breast**

herb roasted/ pickled chow chow/crispy dauphinoise/ roasted chicken jus \$39

#### **Colorado Lamb Chops "Ras al Hanout" \* GF**

hummus/ tzatziki/ roasted cauliflower/ Moroccan dry cured olives/ preserved lemon/crispy chickpeas \$69

#### **Furikake Seared Icelandic Salmon \* GF**

ginger lemongrass scented bamboo rice/ charred broccolini/ soy caramel \$48

#### **Risotto "Caponata" GF**

eggplant/tomato/saffron \$36

## Sides

**Crispy Parmesan Gnocchi** 11.95

**Grilled Asparagus** 9.50 GF

**Duck Fat Fingerlings** 12.50 GF

**Apple Bacon Potato Hash** 11.50 GF

**Crispy Dauphinoise Potatoes** 12.25

**Charred Broccolini** 8.50 GF

**Roasted Cauliflower** 8.75 GF

**Caponata** 9.50 GF

**Maple Glazed Carrots** 8.25 GF

**Mixed Wild Mushrooms** 8.95 GF

Gluten Free (GF) Vegan (VGN) Contain Nuts (CN)

\*Items served raw or rare, including: meats, poultry, seafood, shellfish  
or eggs, may increase your risk of food borne illness

An automatic gratuity of 20% will be added to parties of 6 or more

## Desserts

### **Strawberry Rhubarb Buckle**

layered with compote &  
honey vanilla frozen yogurt \$12.95

### **Tahitian Vanilla Bean Crème Brûlée** GF

fresh berries \$13.25

### **Lemon Ricotta Cheesecake** GF

mixed red fruit preserves  
berry cherry granola \$13.95

### **Chocolate Flecked Banana Semifreddo** GF CN

coconut rice mousse  
tropical mango salad \$13.75

### **Mocha Torte** CA

coffee infused chocolate cake  
ganache topped légère crème \$14.50

### **Sorbet** GF, Vegan

check with server for daily selections \$10.95

### **Ice Cream** GF

chocolate/ vanilla or daily feature \$10.50  
with fresh seasonal berries \$11.50

Gluten Free (GF)  
Contains Nuts (CN)  
Contain Alcohol (CA)