

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

Warm Apple Upside Down Cake

cinnamon chip ice cream
honey crème fraiche \$12.95

Tahitian Vanilla Bean Crème Brûlée GF

fresh berries \$13.25

Spiced Pumpkin Basque Cheesecake GF

maple dried fruit granola
vanilla cream cheese mousse \$13.95

Classic Chocolate Royal CN GF

layered almond dacquoise
milk chocolate & toasted rice cereal
semi-sweet chocolate crèmeux \$14.25

Supreme Brown Butter Blondie CN CA

chocolate pecan praline center
caramel pecan bourbon ice cream \$13.50

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)