Starters

**Salmon Crudo** GF
radish/ pickled fresnos/ micro cilantro/ spring onion
togarashi/ avocado crema/ Hawaiian black salt $15.25

**Roasted Carrot Agnolotti** CN
tarragon brown butter/ cashews/ harissa maple crème fraiche $14.25

**Pulpo Confit** GF
charred octopus/ preserved lemon/ celery/ soubise $18.95

**Prime Beef Tenderloin Tartare**
crispy capers /olive oil/Parmigiano Reggiano/red onion
cured egg yolk/ sauce gribiche /micro arugula $ 21.95

**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 $16.50

**Foie Gras**
honey seared pineapple/saffron/Sauternes/ brioche pain perdu/vanilla salt $27.95

**Sambuca Mussels** GF
smoked salmon/tomato/cream $15.95

**Lobster Bisque Soup** GF
sherry crème fraiche/lobster mousseline $13.95

Salads

**Smoked Caesar**
cured egg yolk/tempura white anchovies/croutes
smoked salt $13.75

**Cucumber and Heirloom Tomato** GF
garbanzo /red onion/ feta/ red wine sumac vinaigrette $12.95

**Strawberry & Baby Spinach** GF
red onion, Nueske’s bacon, goat cheese, maple mustard $13.95

**Napa Cabbage** GF CN
gran smith apple/ candied walnuts
smoked Moody Blue/caraway
burnt honey apple cider emulsion $12.50
Entrees

Daily Feature*

**Maple Leaf Farms Pan Rendered Duck Breast***
parmesan gnocchi/wild mushrooms/pomegranate gastrique/pomegranate “caviar” $47

**Apple Butter Glazed House Smoked Pork Chop*** GF
apple bacon potato hash/maple glazed carrots/ bourbon demi $43

**Grilled Prime Filet of Beef*** GF
duck fat fingerlings/grilled asparagus/wild mushroom bordelaise $66

**Pan Seared Alaskan Halibut*** GF
truffled spring pea puree/orange tarragon glazed baby carrots/trumpet royals $56

**Lemon Garlic Brined Chicken Breast**
herb roasted/pickled chow chow/crispy dauphinoise/roasted chicken jus $38

**Colorado Lamb Chops “Ras al Hanout”*** GF
hummus/tzatziki/roasted cauliflower/Moroccan dry cured olives/preserved lemon/crispy chickpeas $68

**Furikake Seared Icelandic Salmon*** GF
ginger lemongrass scented bamboo rice/charred broccolini/soy caramel $44

**Risotto “Caponata”** GF
eggplant/tomato/saffron $35

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

**Choco-Mole Crema &**
**Vanilla Caramel** GF
sweet sea salt whipped cream $12.75

**Tahitian Vanilla Bean Crème Brûlée** GF
fresh berries $12.95

**Basque Cheesecake**
cardamom mascarpone mousse
orange ginger ale foam/ graham sand $13.50

**Chocolate Flecked Ice Cream Cake** CN
honey peanut butter sauce
sugared peanuts $13.25

**Dulce Corn Panna Cotta** GF
berry jam semifreddo
pickled berries $13.75

**Sorbet** GF, Vegan
check with server for daily selections $10.50

**Ice Cream** GF
chocolate/ vanilla or daily feature $9.95
with fresh seasonal berries $10.95

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