

dinner

- starters •

Soup- daily | cup 8.00 bowl 10.00

Hand Made Potato Gnocchi- lamb ragout, English peas, tomatoes, pistachios | 17.00

Fried Hurricane Bay Oysters- sweet corn relish, rooster sauce aioli | 16.00

Roasted Red Beets- house made goat's milk ricotta, toasted hazelnuts, mizuna, aged sherry dressing | 15.00

Beef Short Rib Lettuce Wraps- boneless beef short rib braised in local coffee, house made pickled jalapenos & micro cilantro | 15.00

Prince Edward Island Mussels- curry scented lobster broth, crispy rice noodles, fresh basil | 15.00

Chick Pea Fritters- house made tomato jam, green onions, Colorado Jumpin Good goat feta | 13.00

Lobster Mascarpone- Atlantic lobster meat warmed with mascarpone, layered on crispy gyoza, baby red lettuce & sundried tomato vinaigrette | 18.00

Baby Spring Greens- poached pears, Colorado Haystack Mountain goat cheese bignets, sunflower seeds, bing cherry balsamic vinaigrette | 12.00

Executive Chef | David Gutowski, Restaurant Manager | Tony McNally, Director of Wine, Sommelier | Bill Minett

dinner

• entrees •

Crispy Pan Seared Wild Sockeye Salmon- fava bean succotash, cockles, salsa verde, romesco | 37.00

Ritz Cracker Crusted Walleye- gribiche sauce, butter lettuce dressed with whole grain mustard vinaigrette, Yukon Gold potatoes, haricots verts, grape tomatoes | 37.00

Colorado Lamb, two ways- roasted rack & braised belly, curried cauliflower, lemon-scented pea tendrils, lamb jus | 39.00

Colorado JJ Ranch Limousin Beef Tenderloin Steak- roasted fingerling potatoes, shaved Brussels sprouts, grape tomatoes, grilled Blue Prawn, red wine demiglace | 42.00

Pretzel Crusted Pork Chops- buttermilk mashed potatoes, haricots verts, orange mustard sauce & balsamic syrup | 35.00

Grilled Hanger Steak- ramp butter, creamed corn, farro & oyster mushrooms, pickled ramps | 37.00

Oven Roasted Culver Duck, three ways- duck breast, duck leg confit potato cake, duck sausage, roasted duck demiglace, tomato jam, swiss chard | 38.00

Hand Made Potato Gnocchi- goat's milk ricotta, English peas, pea tendrils, tomatoes & sweet corn | 32.00