



CHEF'S TASTING MENU

** full table participation recommended*

4 Course Chef's Tasting Menu 65

Foie Gras Supplement 15

Wine Pairing with Each Course 30

APPETIZERS

“Bacon and Eggs”

*Poached Egg, Crisp Pork Belly, Asparagus, Truffle Coulis, Watercress Salad, Truffle Butter 15**

Sautéed Lump Crab Cakes

Shaved Asparagus Salad, Spicy Remoulade 16

Hudson Valley Foie Gras

*Preparation Changes Daily, Market Price**

Ricotta Cheese Gnudi “Cacciatore”

San Marzano Tomatoes, Pesto, Pine Nuts, Hazel Dell Mushrooms, Aged Balsamic, Parmesan 14

Grilled Spanish Octopus

Crisp Ham, Charred Broccolini, Chickpeas, Piquillo Peppers, Lemon, Parsley, Olive Oil 15

Bison Tartare

*Arugula, Shaved Reggiano, Coddled Egg Yolk, Capers, Dijonaise, Lemon, Potato Gaufrettes 15**

Ahi Tuna “Poke”

*Cucumber, Seaweed, Wasabi Crema, Chili-Pineapple Chutney, Soy-Sesame Vinaigrette 16**

SOUP AND SALAD

White Asparagus Soup

House Smoked Salmon, Lemon Oil, Fried Capers, Crispy Potato, Chives 12

Daily Salad Selection

Changes Daily, Chef's Whim

Mixed Greens Salad

Dried Stone Fruit, Cotija Cheese, Aged Sherry Vinaigrette 10

Spanish “Caesar” Salad

Romaine, Anchovy, Piquillos, Marcona Almonds, Grilled Bread, Romesco-Caesar Dressing 12

Roasted Beet Salad

Arugula, Shaved Fennel, Cherries, Goat Cheese, Pistachio, Cherry-Balsamic Vinaigrette 13

** These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



ENTREES

Steamed Alaskan Halibut

Herb Potato Gnocchi, Broccolini, Oven Dried Tomatoes, Charred Leeks, Chive Beurre Blanc 34

Daily Fish Selection

*Preparation Changes Daily, Market Price**

Seared New England Sea Scallops

*Toasted Farro, Snap Peas, Piquillo Peppers, Hazel Dell Mushrooms, Truffle Butter 34**

Maple Leaf Farms Duck Breast

*Potato "Mille-Feuille", Duck Confit, Hazel Dell Mushrooms, Cipollini Onions, Seared Greens
Truffle Pistachio Vinaigrette 29**

Roasted Colorado Lamb Saddle

*Crispy Fingerling Potatoes, Asparagus, Roasted Carrots, Arugula, Sauce Au Poivre 42**

Glazed Duroc Pork Tenderloin

*Seared Spätzle, Roasted Peppers, Snap Peas, Bacon, Onions, Wholegrain Mustard Sauce 30**

Naturally Raised Bison New York Strip

*Preparation Changes Daily 36**

1855 Black Angus Beef Filet of Ribeye

*Golden Potato Puree, Roasted Shallots, Asparagus, Hazel Dell Mushrooms, Red Wine Sauce 32**

SIDES

Truffle, Thyme and Goat Cheese Potato Puree

Sautéed Hazel Dell Mushrooms

Classic Elbow Mac-n-Cheese

Charred Broccolini, Garlic-Chili Oil, Parmesan, Aged Balsamic

Asparagus "Amandine"

8 (each)

*"We strive to source local, seasonal and organic products from Colorado and our region"
Jason Shaeffer – Chef/Owner, John Gutierrez – Chef de Cuisine, Tucker Creveling – Sous Chef*

Wine Sundays! 25% Off Bottles Of Wine \$200 And Under!

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