CHIMNEY park

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 "Pomodoro"
Stewed San Marzano Tomatoes, Fresh Mozzarella, Pine Nuts, Basil, Aged Balsamic 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**

Smoked Scallop Sashimi "Under Glass"
*Jalapeno, Strawberry "Gazpacho", Strawberry-Basil "Pico", Avocado, Tortilla Chips 16**

SOUP AND SALAD

Puree of Hazel Dell Mushroom Soup "Cappuccino"
Truffle Froth, Mushroom Powder, Savory Truffle-Thyme Biscotti 10

Daily Soup Selection
Changes Daily, Chef's Whim

Mixed Greens Salad
Dried Stone Fruit, Manchego, Marcona Almonds, Aged Sherry Vinaigrette 10

Green Goddess Salad
Romaine, Asparagus, Cucumber, Tomatoes, Red Onion, Cotija, Croutons, Green Goddess 12

Roasted Beet Salad
Watercress, Pear, Winter Citrus, Pistachios, Goat Cheese, Blood Orange 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.*

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ENTREES

Crisp Skin Alamosa Striped Bass
White Beans 2 Ways, Piquillo Peppers, Leeks, Broccolini, Lemon-Herb Broth 29

Daily Fish Selection
*Preparation Changes Daily, Market Price**

Seared New England Sea Scallops
Anson Mills "Carolina Gold" Rice, Seared Bok Choy, Snap Peas, Glazed Carrots
*Carrot-Ginger Emulsion 34**

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

Roasted Rack of Colorado Lamb
*Crisp Fingerling Potatoes, Roasted Carrots and Peppers, Arugula, Rosemary Lamb Jus 48**

Grilled Duroc Pork Loin Chop
*Seared Spätzle, Butternut Squash, Snap Peas, Bacon, Onions, Wholegrain Mustard Sauce 30**

Naturally Raised Bison New York Strip
*Herb Gnocchi, Broccolini, Blistered Tomatoes, Leeks, Foie Gras Emulsion 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

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

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