

STARTERS TO SHARE

(optional)

Lump Crab Cakes, Horseradish-Tomato Butter 15
Beef Carpaccio, Lemon, Capers, Olive Oil, Gaufrettes 12*
Artisan Cheese Plate 14

MENU

Creamy Artichoke Bisque

Lobster, Marinated Sweet Peppers, Parsley, Lemon, Crisp Leeks

Spring Asparagus and Beet Salad

*Arugula, Parmesan Crisp, Prosciutto, Pine Nuts
Sherry-Thyme Vinaigrette*

Ricotta Cheese Gnudi

*Steamed Cheese Dumplings, Strawberry Jam, Candied Orange
Mint, Toasted Hazelnuts, Blood Orange Beurre Blanc*

House Smoked Scottish Salmon

*Bagel Chips, Pickled Onions, Fried Capers
Everything Salt, Lemon Crème Fraiche, Chives*

Blackened Duroc Pork Belly

*Anson Mills Polenta, Grilled Spring Onions
Blistered Tomato, Sassafras Butter Sauce*

“Colorado” Eggs Benedict*

*2 Poached Colorado Eggs, House Cured Colorado Ham, Home Fries
Asparagus, Roasted Local Shallots, Green Chili Hollandaise*

Apple Bread Pudding “French Toast”

*House-made Brioche, Macerated Blackberries, Chantilly Cream
Thick Cut Bacon, Pure Maple Syrup*

Grilled Mahi-Mahi

*Anson Mills “Carolina Gold” Rice, Wilted Spinach, Blistered Tomatoes
Leeks 2 Ways, Lemon-Chive Butter*

Roasted Colorado Lamb Leg*

*Toasted Israeli Couscous, Spring Vegetables
Oven-dried Tomatoes, Mint Lamb Jus*

1855 Black Angus Beef Prime Rib Roast*
*Creamy Potato Puree, Asparagus, Roasted Local Shallots
Hazel Dell Mushrooms, Horseradish Au Jus*

Coffee Crème Caramel
Apricot Compote, Almond Tuile

Chocolate Duo
Belgian Chocolate Mousse and Torte with Blackberries, Rum Caramel, Chantilly*

St. Agur
Double Cream Blue Veined Cheese, Black Pepper- Raspberry Jam, Crostini, Arugula

\$42 per person

KID'S MENU

Fruit Plate
Fresh and Dried Fruits, Walnuts, Potato Chips

Scrambled Eggs*
Home Fries, Thick Cut Bacon

Brioche French Toast
Fresh Berries, Whipped Cream, Thick Cut Bacon, Maple Syrup

Beef Meatballs
Potato Puree and Parmesan

Mac-n-Cheese
Elbow Macaroni and White Cheddar

Chocolate Cake
Strawberries and Whipped Cream

Cozy Cow Ice Cream
Two Scoops and Chocolate Sauce
\$12 for children 12 and under, 3 courses

* 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.