



Today's Cabin Made Soup

Salad

Frank's Winter Salad

roasted carrots and beets, plumped raisins, mixed greens, sherry vinaigrette

The Kale Chop

*kale, baby iceberg, egg, cucumber, candied bacon, cherry tomatoes,
parmesan reggiano, pickled shallots, green goddess dressing*

Appetizers...

Braised Pork Belly

48 hour braised tender belly pork, espelette pepper jam, smoked heirloom grits, pickled fennel

Ahi Tuna Poke*

ahi tuna, sriracha aioli, avocado mousse, pickled onions, balsamic wheat cracker, cilantro

Wild Mushroom Toast

sautéed mushrooms, sherry garlic cream, brioche

Foie Gras Torchon*

port preserved cherries, toasted brioche, pistachios, baby arugula

~Suggested Wine Pairing~

2010 Château de Rayne Vigneau Sauternes glass \$19

Premier Crus Classé de 1855

Oysters Bacon Feller

kumamoto oysters topped with spinach, hollandaise and bacon jam

Truffle Ricotta Ravioli

sweet corn emulsion, fava beans, roasted corn, parmesan reggiano, black truffle

**consuming raw or undercooked meats, poultry, seafood, shellfish, or egg
may increase your risk of foodborne illness*

11/29/2017

Executive Chef Kevin Erving



Entrées

Roasted Duck Breast

celery root puree, carrots, fava beans, arugula, preserved cherry gastric

Striped Bass

*pan seared alamosa striped bass, fingerling potatoes, pancetta,
green beans, charred onion rosemary vinaigrette*

Loch Duart Salmon

pan seared salmon, butternut squash puree, sweet corn, wild mushrooms, dill emulsion

Braised Portobello and Parsnip "Ossobuco"

mushroom glaze, saffron risotto, carrots, parsnips, gremolata

Roasted Venison

coffee spiced, parsnip puree, Brussels sprouts, carrots, huckleberry reduction

Colorado Lamb

roasted sirloin, white bean ragout, carrots, chimichurri

Berkshire Pork Porterhouse

heirloom grits with queso de mano, wilted brussels sprouts, apple whiskey puree, bacon jam

Beef Tenderloin

smoked potato and scallion mash, Beano's steak sauce, sautéed wild mushrooms and green beans

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