

Chili Rubbed Colorado Elk Tenderloin
pancetta, lemon grilled asparagus, sweet-corn waffles
glazed cipolini onions, bourbon orange sauce 58

Colorado Rack of Lamb
celeriac puree, glazed rainbow baby carrots, madeira jus 56

Boulder Natural Chicken
balsamic rubbed breast, black pudding
grilled asparagus, crisp potatoes 38

Caramelized Sea Scallops
potato purée, forest mushrooms, parsnip puree
warm truffle vinaigrette 46

Denver Marinated Grilled Prime Ribeye
black garlic potato purée, crispy vidalia onion rings
foraged mushrooms, bone marrow jus 50

Double Cut Pork Chop
fondant potatoes, brussels sprouts, pancetta, madeira jus 39

Black Cod
saikyo miso glaze, black lentil salad, mint pea puree 46

Seared Tuna Pepper Loin
roast garlic mashed potatoes, crisp fried onion
lemon asparagus, chive oil, herb butter 44

Filetto Rossini
beef tenderloin, foie gras, delmonico potatoes
asparagus, bordelaise & béarnaise sauce 56

Executive Chef Ron Jackson, Sous Chef Nancy Gerimonte

An 20% gratuity will be added to parties of 6 or more
Itemized split checks not available

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