



Today's Cabin Made Soups...

Salad...

Frank's Winter Salad

crisp apple, winter greens, cider rosemary vinaigrette, haystack mt. goats cheese, bourbon maple reduction, spiced almonds

Appetizers...

Braised Pork Belly

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

Ahi Tuna Poke*

ahi tuna, cucumbers, sriracha aioli, avocado puree, pickled shallots, wakame, balsamic wheat cracker, cilantro

Foie Gras Torchon*

port preserved cherries, toasted brioche, pistachios, frisée

~Suggested Wine Pairing~

*2010 Château Rayne-Vigneau Sauternes \$19
Premier Cru Classé de 1855*

Wood Fired Broccolini

sautéed mushrooms, lemon tomato basil vinaigrette, pickled shallots

Oysters Bacon Feller

west coast oysters topped with spinach, hollandaise and bacon jam

7x Farms Beef Bolognese Pappardelle

house made pasta, braised beef bolognese, parmesan reggiano, arugula

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

03/19/2019

Executive Chef Kevin Erving



Entrées...

Roasted Duck Breast

sweet potato puree, cilantro pesto, quinoa, Grand Marnier reduction

Diver Scallops

pan seared scallops, parmesan polenta, arugula, wild mushrooms, carrots, green beans and house made bacon jam

Loch Duart Salmon

sope de mole amarillo, corn relish, roasted brussel sprouts, pickled onion

Roasted Garden Vegetables

carrots, mushrooms, cauliflower, brussels sprouts, green beans, spiced carrot puree, arugula, orange maple vinaigrette

Roasted Venison

coffee spiced, parsnip puree, brussels sprouts, carrots, dried cherry reduction

Colorado Lamb

roasted sirloin, green chile polenta, broccolini, chimichurri

Grilled Wagyu Flat Iron

spiced flat iron steak, heirloom parmesan grits, arugula, carrot and crisp potato salad, pickled fennel, arugula pesto, balsamic reduction

Beef Tenderloin

horseradish mashed potatoes, Beano's steak sauce, sautéed wild mushrooms and green beans

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