

APPETIZERS

TERRINE OF HUDSON VALLEY FOIE GRAS \$21

concord grape jus, peanut brittle, roasted grapes

CRISPY SPANISH OCTOPUS \$21

chorizo sauce, young potatoes, cilantro, salsa verde

ROASTED ROOT VEGETABLE SALAD \$17

local goat cheese, carrot lemon emulsion, quinoa

BABY GEMS LETTUCE \$16

blue cheese, Meyer lemon vinaigrette, pomegranate seed, pine nut crumble

KALE CAESAR SALAD \$18

puffed wild rice, almonds, dried cranberries, pecorino, caesar dressing

HOUSE MADE RICOTTA CAVATELLI \$19

tomato braised goat, rapini, breadcrumbs

LOCAL ROASTED ACORN SQUASH SOUP \$15

preserved green apples, pumpkin spice bavarois, toasted pecans

HAWAIIAN YELLOW FIN TUNA CRUDO \$23

yuzu pineapple dressing, cucumbers, radishes, serrano's

COLORADO BEEF TARTARE \$18

smoked egg yolk, watercress, apple, jalapeno, crispy red onion



ENTRÉES

14 DAY DRY AGED DUCK BREAST \$41

yam and brown butter puree, citrus duck jus, barley risotto, chard, duck carnitas

SMOKED SPICED VENISON CHOP \$49

maple gastrique, Brussel sprouts, caramelized gnocchi, apple-beet puree

CARAMELIZED SCALLOPS \$45

cauliflower puree, lentils, caper golden raisin emulsion

LOCAL PORK TENDERLOIN \$39

crispy belly, roasted Asian pear, pear butter, apple pork jus, savoy cabbage

HANDMADE AGNOLOTTI \$35

butternut squash, brown butter emulsion, pumpkin seed pesto, apples

COLORADO BEEF TENDERLOIN \$49

beef fat fingerling potatoes, charred broccolini, shallots, beef jus

BRAISED LOCAL BEEF SHORT RIB \$41

roasted baby carrots, steal cut oats, horseradish gremolata

SEARED ARTIC CHAR \$42

roasted mussels, clam herb broth, potatoes, fennel, marinated cucumbers

COCOA NIB CRUSTED ELK LOIN \$51

hen of the woods mushrooms, rapini, mustard vinaigrette

20% gratuity will be added to all parties of 6 or more.

*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 food-borne illness