

## APPETIZERS

TERRINE OF HUDSON VALLEY FOIE GRAS ..... \$21concord grape jus, peanut brittle, roasted grapes
CRISPY SPANISH OCTOPUS ..... \$21
chorizo sauce, young potatoes, cilantro, salsa verde
ROASTED ROOT VEGETABLE SALAD \$17local goat cheese, carrot lemon emulsion, quinoa
BABY GEMS LETTUCE $\$ 16$
blue cheese, Meyer lemon vinaigrette, pomegranate seed, pine nut crumble

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\text { KALE CAESAR SALAD } \$ 18
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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
*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

