



Today's Cabin Made Soup...

Salad...

Frank's Salad

honey crisp apple, field greens, rosemary cider vinaigrette, goat cheese, bourbon maple syrup, spiced almonds

Appetizers...

Braised Pork Belly

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

Smoked Salmon Tartare

citrus black pepper cracker, lemon sour cream, avocado, caviar relish

Dungeness Crab Cake

sweet corn salad, tomato confit, butter emulsion

Foie Gras Torchon*

port preserved cherries, toasted brioche, pistachios, baby arugula

~Suggested Sauternes Pairing~

"Clos Dady", 2014 Sauternes- Bordeaux, France \$19

Basil, Fig & Ricotta Ravioli

fava beans, heirloom tomatoes, arugula, balsamic emulsion

Wood-Fired Asparagus

wild mushrooms, tomato caper vinaigrette, greens, pickled shallots

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

06/20/2018

Executive Chef Kevin Erving



Entrées...

Alaskan Halibut

asparagus, wild mushrooms, peas, celery root, coriander vinaigrette

Honey Smoked Wild Salmon

white beans, tomato, basil, green beans, arugula, black truffle vinaigrette

Roasted Garden Vegetables

brussels sprouts, cauliflower, carrots, green beans, spiced cauliflower puree, sautéed mushrooms, watercress, tomato tarragon vinaigrette

Roasted Venison

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

Colorado Lamb

roasted sirloin, broccolini, tomatoes, green chili polenta, chimichurri

Berkshire Pork Porterhouse

roasted corn fennel relish, heirloom grits, arugula, balsamic, bacon jam

Beef Tenderloin

horseradish whipped potato, Beano's steak sauce, sautéed wild mushrooms and green beans, bourbon glazed cipollini onion

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