



Today's Cabin Made Soup...

Salad...

Frank's Winter Salad

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

The Kale Chop

kale, baby iceberg, egg, cucumber, candied bacon, cherry tomatoes, parmesan reggiano, pickled shallots, green goddess dressing

Appetizers...

Braised Pork Belly

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

Ahi Tuna Poke*

ahi tuna, scallions, sriracha aioli, avocado puree, pickled onions, balsamic wheat cracker, cilantro

Foie Gras Torchon*

port preserved cherries, toasted brioche, pistachios, frisée

~Suggested Wine Pairing~

2010 Château de Rayne Vigneau Sauternes glass \$19

Premier Crus Classé de 1855

Wood Fired Broccolini

sautéed mushrooms, lemon tomato basil vinaigrette, pickled shallots

Oysters Bacon Feller

kumamoto oysters topped with spinach, hollandaise and bacon jam

7x Farms Short Rib Pappardelle

house made pasta, braised beef short rib, parmesan reggiano, arugula

11/14/2018

Executive Chef Kevin Erving



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

Entrées...

Roasted Duck Breast

celery root puree, carrots, parsnips, fava beans, arugula, ginger blood orange vinaigrette

Striped Bass

pan seared alamosa striped bass, fingerling potatoes, pancetta, tomatoes, green beans, charred onion rosemary vinaigrette

Honey Smoked Wild Salmon

beluga lentils, pickled fennel and apple salad, tomato nage

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

Berkshire Pork Porterhouse

heirloom grits with queso de mano, wilted brussels sprouts, apple whiskey puree, bacon jam

Beef Tenderloin

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

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