



## APPETIZERS

TERRINE OF HUDSON VALLEY FOIE GRAS \$23

concord grape jus, salted peanut crumble, roasted grapes

BABY GEMS CAESAR \$19

shaved parmesan, Caesar dressing, white anchovies, garlic crouton

ROASTED ROOT VEGETABLE SALAD \$18

local goat cheese, carrot lemon emulsion, quinoa

SPINACH SALAD \$17

blue cheese, Meyer lemon vinaigrette, cranberries, puff wild rice

CRISPY SPANISH OCTOPUS \$23

chorizo sauce, young potatoes, cilantro, salsa verde

HOUSE MADE RICOTTA CAVATELLI \$21

tomato braised goat, rapini, breadcrumbs

LOCAL ROASTED ACORN SQUASH SOUP \$16

preserved green apples, pumpkin spice bavaois, toasted pecans

COLORADO BEEF TARTARE \$22

smoked egg yolk, apple, jalapeno, crispy red onion

HAWAIIAN YELLOW FIN TUNA CRUDO \$24

yuzu pineapple dressing, cucumbers, radishes, serrano's



## ENTRÉES

### SMOKED SPICED VENISON CHOP \$54

maple gastrique, rapini, caramelized gnocchi, apple-beet puree

### SEARED ARCTIC CHAR \$45

creamed kale, lobster fritter, confit fennel, marinated cucumbers, mustard vin

### 14 DAY DRY AGED DUCK BREAST \$44

butternut squash puree, citrus duck jus, barley risotto, chard, duck carnitas

### COLORADO BEEF TENDERLOIN \$53

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

### BERKSHIRE PORK TENDERLOIN \$42

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

### HANDMADE AGNOLOTTI \$38

black truffle and crimini agnolotti, roasted maitakes, mushroom broth

### CARAMELIZED SCALLOPS \$48

cauliflower puree, lentils, caper golden raisin emulsion

### BRAISED COLORADO BEEF SHORT RIB \$46

roasted baby carrots, steal cut oats, horseradish gremolata

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