



## APPETIZERS

### TERRINE OF HUDSON VALLEY FOIE GRAS

concord grape jus, peanut brittle, roasted grapes

### CRISPY SPANISH OCTOPUS

chorizo sauce, young potatoes, cilantro, salsa verde

### ROASTED ROOT VEGETABLE SALAD

local goat cheese, carrot lemon emulsion, quinoa

### BABY GEMS LETTUCE

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

### CAESAR SALAD

white anchovies, Texas toast, romaine hearts

### HOUSE MADE RICOTTA CAVATELLI

milk braised local pork shoulder, rapini, chestnuts

### LOCAL ROASTED PUMPKIN SOUP

preserved green apples, pumpkin spice bavarois, pumpkin oil

### HAWAIIAN ALBACORE CRUDO

yuzu pineapple vinaigrette, radishes, fresnos

### COLORADO BEEF TARTARE

smoked egg yolk, watercress, preserved lemons, crispy red onion



## ENTRÉES

### DRY AGED DUCK BREAST

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

### SMOKED SPICED VENISON CHOP

maple gastrique, rapini, gnocchi

### CARAMELIZED SCALLOPS

cauliflower puree, lentils, caper golden raisin emulsion

### LOCAL PORK TENDERLOIN

braised trotter, roasted quince, pear butter, apple pork jus, savoy cabbage

### HANDMADE AGNOLOTTI

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

### COLORADO BEEF TENDERLOIN

beef fat potatoes, charred brocolini, shallots, beef jus

### BRAISED LOCAL WAGYU SHORT RIB

roasted baby carrots, Anson Mills grits, horseradish gremolata

### SEARED ARTIC CHAR

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

### COCOA NIB CRUSTED ELK LOIN

hen of the woods, creamed greens, mustard vinaigrette

20% gratuity will be added to all parties.

\*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