

APPETIZERS

Summer Vegetable Potato Nest

Zucchini, Yellow Squash, Fava Beans, Asparagus
Wilted Mustard Greens, Warm Lemon Shallot Dressing Toasted Walnuts

16

Pork Stuffed German Potato Dumpling

Cider Braised Pork Shoulder, Grilled Green Onion
Slow Cooked Purple Cabbage, Candied Bacon Spirals
Honey Bourbon Reduction Dijon
Mustard Cream Sauce

19

Citrus Spiced Duck Confit

Kale Quinoa Garden Cake, Pomegranate Seeds
Cranberry Reduction, Dried Apricots, Chopped Filberts,
Apple Cider Glace De Poulet

21

Cold Petite Lump Blue Crab

Avocado, Slivered Easter Egg Radish, Baby Frisee
Shaved Yellow Cherry Tomato
Grilled Watermelon, Cucumber Coulis

21

Cast Iron Seared Foie Gras

Rosemary Waffle Crisp, Micro Greens
Palisade Peach Chutney, Cherry Brandy Syrup Pistachio
Dust

23

SOUP & SALAD

Creamy Pork Green Chili

Sweet Olathe Corn Puree

18

French Carrot Ginger Soup "Potage Crecy"

Parsley, Garlic Brioche Crouton

17

Belgian Endive Boats

Honey Thyme infused Chevre Goat Cheese, Crispy Pancetta
Orange Supreme, Walnuts, Parmesan Puff Twists

16

Heirloom Tomato

Haricot Vert, Sweet Corn, Parsley
Grilled Lemon and Pecorino Vinaigrette

16

Petite Mixed Greens

Grilled Colorado Peaches, Crumble Boursin Cheese
Spiced Almonds, Pickled Parsnip
Roasted Shallot Vinaigrette

15

Menu subject to change. A 5.9% surcharge in addition to applicable state, local and forest service taxes will be added to your bill.
A 20% gratuity will be added to parties of 6 or more. A split plate charge of \$15 will apply for all guests sharing an entrée. Consuming raw seafood,
under cooked meats, poultry, shellfish or eggs may increase your risk for foodborne illness

INTERMEZZO

Sorbet

ENTRÉES

Wood Fired Hangar Steak

Grilled Zucchini and Yellow Squash
Stout Beer Cheese and Pancetta Fingerling Potatoes
Port Reduction, Rosemary Demi-Glace
55

Veal Schnitzel

Lemon Butter Haricot Vert, Carrot Timbale
Tarragon Spätzle, Mushroom Brandy Sauce
Confit Meyer Lemon, Garlic Caper Mousse
43

Wood Grilled Lamb Rack

Sweet Potato Hash, Wilted Spinach
Caramelized Onions, Roasted Red Peppers
Parsnip, Chorizo, Madeira Demi-Glace
53

Colorado Game Mélange

Elk Sausage, Bison Flank Steak, Venison Loin
Roasted Purple Potatoes with Arugula Pesto
Caramelized Wild Mushrooms, Madeira Demi-Glace
57

Apple and Fennel Stuffed Pork Chop

Roasted Brussel Sprouts and Bacon Lardons
Sage White Bean Ragout
Molasses Ginger Glace De Poulet
38

Blackened Steelhead Trout

Sautéed Green Beans, Glazed Carrots
Warm Smoked Shrimp Bulgar and Lentil Salad
Toasted Almonds, Sauce Béarnaise
44

Grape Leaf Wrapped Vegetable Terrine

Roasted Eggplant, Chevre Goat Cheese, Asparagus
Tomato Garlic Confit, Wilted Spinach, Artichoke Hearts
Butternut Squash, Thyme Carrot Puree
Roasted Red Pepper Coulis, Green Goddess
32

THE PERFECT ENDING

Haus Ice

Trio of House Made Ice Cream
Lemon Whipped Cream, Chocolate Filigree
Berry Coulis
13

Banana S'more Bar

Graham Cracker Crust, Banana Mousse
Nutella Ganache, Brule Marshmallow, Coconut Reduction
Crushed Spiced Hazelnuts, Shaved Chocolate
15

Vegan Peach Cheesecake

Blueberry Compote, Bourbon Maple Reduction
Cinnamon Tuile, Vanilla Ice Cream
13

Mini Bunt Cake

Chambord Macerated Berries, Chocolate Twigs
Mint Reduction, Cocoa Nibs
14

Layered Lemon Pound Cake

Rum Macerated Summer Berries
Mint Reduction, Vanilla Bean Ice Cream
Toasted Almonds
12