



FIRST

CABIN-MADE SOUP

SECOND

CABIN SALAD

artisan greens, roasted squash, blue cheese crumble, spiced pepitas
pomegranate molasses vinaigrette

WINTER PANZANELLA SALAD

shredded kale, caramelized shallot, 12 hour coaled beets, sourdough croutons
roasted pear vinaigrette

THIRD

please select one of the following:

GLAZED THUMBELINA CARROTS

walnuts, feta, dill, caramelized yogurt

WAGYU MEATBALLS

sherry cream, grits, crispy shallot

BUTTERMILK FRIED QUAIL

currant sage waffle, brûléed grapefruit, fermented apple honey gastrique

COLORADO TROUT PAN FRITTER

winter citrus & fennel salad, lemon herbed aioli

BISON TARTARE

pickled mustard seed, shallot, cornichon, quail yolk
freshly grated horseradish, garlic aioli, house lavash

option to add: spoon bill caviar 26

SEARED HUDSON VALLEY FOIE GRAS

apple chutney, onion crumble, cognac jus

suggested pairing: 2003 Château Suduiraut, Sauternes 24

Executive Chef Mackenzie Nicholson

**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*

20% gratuity added for parties of 6 or more

FOURTH

please select one of the following:

MAINE DIVER SCALLOPS

celeriac, wilted spinach, hickory roasted carrots, scallop crumble
caramelized beurre fondue

PAN FRIED ARCTIC CHAR

sweet onion & chard sauté, beet puree, cipollini cream

ROTISSERIE GAME HEN

brussel sprout & bacon hash, whipped sweet potato, roasted chestnut
braised cranberry sauce

ELK SHORT LOIN

farro risotto, braised leek, oyster mushroom, huckleberry demi

COLORADO BEEF TENDERLOIN

garlic mashed potato, lacinato kale, roasted delicata squash, wild mushroom bordelaise

option to add

6oz lobster tail 24

STUFFED WINTER SQUASH

apple-sage quinoa, pine nut gremolata, pomegranate molasses
apple cider reduction

FOR THE TABLE

chef's daily cuts & creations

BEANO'S CARNIVORE PLATE *MP*

CAVIAR FLIGHT *MP*

GRILLED BONE MARROW *\$52*

CHEESE BOARD *\$42*

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