



FIRST

CABIN-MADE SOUP

SECOND

HEIRLOOM TOMATO AND WATERMELON

cherries, currant, chickpea crisp, serrano chili oil

STRAWBERRY AND ARTISAN LETTUCE

almond, tarragon, pickled shallot, chevre
fermented rhubarb honey poppy seed vinaigrette

THIRD

please select one of the following:

COLORADO TROUT FRITTER

citrus fennel salad, meyer lemon herbed aioli, pickled onion

HUDSON VALLEY FOIE GRAS

cherry compote, onion crumble, cabin brioche, cognac jus

**** suggested pairing: 2003 Château Suduiraut, Sauternes 24*

CITRUS BRINED RABBIT CONFIT

sorrel & parsley chimichurri, peach relish

DINOSAUR BEEF RIB

heirloom potato salad, pickled watermelon rind, green chili cornbread crumble
Palisade peach bbq sauce

BISON TARTARE

pickled mustard seed, shallot, cornichon, quail yolk
grilled sourdough, garlic aioli

option to add: spoon bill caviar 26

HICKORY ROASTED ASPARAGUS AND SPRING PEAS

duck prosciutto, whipped lemon ricotta, caramelized onions, aged cherry balsamic

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:

MILK BRAISED PORK SHOULDER

sweet corn grits, grilled endive & radicchio, Palisade peach mostarda, pork jus

MUSHROOM FUEILLE DE BRICK

12 hour coaled summer vegetables, charred cippolini, spinach puree
mushroom bordelaise, summer truffle

MANCHESTER FARMS QUAIL AND WAFFLE

braised swiss chard, sage & currant waffle, fermented blueberry honey

PARMESAN CRUSTED ALASKAN HALIBUT

confit tomato, long grain rice, lemon basil pesto

PAN SEARED MAINE DIVER SCALLOPS

patty pan succotash, country ham, sweet corn puree, trout roe

ROCKY MOUNTAIN ELK SHORTLOIN

turnip, spring onion, duck fat sourdough, huckleberry demi

COLORADO BEEF TENDERLOIN

baby red scallion mash, spring pea & carrot sauté, black garlic butter

option to add: lobster tail 26

FOR THE TABLE

chef's daily cuts & creations

BEANO'S CARNIVORE PLATE *MP*

GRILLED BONE MARROW *52*

COLORADO CHEESE BOARD *42*

CAVIAR FLIGHT *MP*

CABIN PICKLES *MP*

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