



FIRST

CABIN-MADE SOUP

SECOND

BEANO'S WEDGE SALAD

iceberg lettuce, buttermilk ranch, point reyes blue, hickory fired tomatoes, pickled pearl onion, crouton, hard boiled quail egg

WINTER PANZANELLA

shredded kale, roasted beets, caramelized shallots, black garlic croutons
champagne pear vinaigrette

THIRD

please select one of the following:

COLD SMOKED SALMON CRUDO

potato blini, smoked bearnaise, fingerling potato chips, lemon oil

MANCHESTER QUAIL AND WAFFLE

fermented blueberry honey, sauteed mustard greens, butternut squash

ROCKY MOUNTAIN ELK SLIDER

crispy shallots, house bun, blueberry "ketchup", muenster

HUDSON VALLEY FOIE GRAS

sweet potato waffle, bourbon glaze, crispy prosciutto, toasted pecans

COLORADO HAY SMOKED PORK BELLY

pickled fresno peppers, parmesan grits, whole-grain mustard ice cream

BISON TARTARE*

pickled mustard seed, shallots, cornichon, fresh horseradish
quail yolk, lavash, garlic aioli

option to add: spoon bill caviar 34

SUNCHOKES PORCINI CROQUETTES

black garlic aioli, porcini glaze, parmesan tuille, thyme

Executive Chef Mackenzie Nicholson
Sous Chef Paul Cunningham

*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

•The following major food allergens may be used as ingredients; shellfish, dairy, nuts, gluten, soy, eggs, fish, sesame.

20% gratuity added for parties of 6 or more

FOURTH

please select one of the following:

HELUKA PORK PORTERHOUSE

spiced apple multigrain porridge, pearl onions, chipotle cranberry, apple butter

YUCCA DUMPLINGS

creamy puttanesca, mushroom and beet green sauté, black winter truffles

ROCKY MOUNTAIN ELK SHORT LOIN

smoked honey parsnip puree, bramble gastrique
crispy brussel sprouts, parkin crumble

HONEY GLAZED CHILEAN SEABASS

crispy maitake, rock shrimp risotto, coconut creamed swiss chard

PAN SEARED SCALLOPS

salsify & pear puree, delicata squash, onion ash, wagyu bacon
pomegranate reduction

BRAISED BISON SHORT RIB

pumpkin polenta, blackberry juniper jus, braised red cabbage and caramelized endives

OSCAR STYLE COLORADO BEEF TENDERLOIN

garlic mashed potatoes, broccolini, lump crab meat, tarragon beurre blanc
option to add: lobster tail 32

FOR THE TABLE

chef's daily cuts & creations

BEANO'S CARNIVORE PLATE *MP*

GRILLED BONE MARROW *52*

CHEESE BOARD *42*

CAVIAR FLIGHT *MP*

HOUSE PICKLE PLATE *MP*

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