



Salads & Appetizers

House Salad

Organic baby lettuces, “Drunken Goat” cheese, dried pears, hazelnuts tossed with sherry vinaigrette (GF)

Roasted Beet Salad

Arugula, fennel, marcona almond, fresh herbs, orange zest, local feta cheese champagne vinaigrette (GF)

Classic Caesar Salad

Green leaf lettuce, focaccia croutons, shaved parmesan, creamy Caesar dressing

Butternut Squash Ravioli

Brown butter, sage, toasted pecan, reggiano

Citrus-Ginger Tuna Poke*

Candied macadamia, napa slaw, scallion, crispy wonton, sweet soy

Apple-Walnut Duck Sausage

Cabin made duck sausage, crispy gnocchi, apple-brandied glaze, warm sorrel, pine syrup, gorgonzola

Seared Atlantic Scallops

Celery root puree, wild mushrooms, chive oil, lemon butter, pomegranate

12/10/2019

Executive Chef – Kirk Weems

Chef de Cuisine – Alex Jurovic

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Main Course

Oven Roasted Icelandic Cod

Smashed red potato, smoked tomato broth, ratatouille, grilled broccoli

Herb Crusted Chicken Breast

Parmesan farro, pernod creamed spinach, pommery jus

Beef Tenderloin*

Baby carrots, asparagus, roasted shallot mashed potato, red wine jus

Colorado Rack of Lamb

Bacon & honey Brussels, roasted red potato, madeira-thyme jus

Wild Mushroom & Black Truffle Risotto

Roast asparagus, Reggiano parmesan, wild mushroom ragout

Pan Fried Ruby Trout

Black bean & sweet potato hash, salsa fresca,
roasted avocado, lime beurre blanc

Iowa Pork Tomahawk Chop

Chai crusted, roasted root vegetables, Brussel sprouts, apple-rosemary jus

Rocky Mountain Elk Filet Mignon*

Fingerling potato, green bean, hunter gravy
~\$15 supplement~

Dessert

Bourbon Pecan Tart

Chocolate sauce
and bourbon cream

Classic Tira Misu

mocha crème anglaise
chocolate espresso bean

Spiced Apples

House made granola,
cinnamon gelato

Lemon-Goat Cheese Panna Cotta

Fresh blackberry, candied orange,
anise cookie

Chocolate-Raspberry Mousse Cake

Crispy raspberry,
warm ganache

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