



## ***Today's Cabin Made Soup...***

### ***Salad...***

#### **Frank's Salad**

*roasted beets, field greens, Meredith Dairy goat feta, aged sherry vinaigrette, spiced almonds*

### ***Appetizers...***

#### **Braised Pork Belly**

*48-hour braised Tender Belly pork, espelette pepper jam, smoked heirloom grits, pickled green apple*

#### **Shrimp & Mango Cocktail**

*jicama, cucumber, red bell pepper, sweet chili citrus cilantro vinaigrette, tortilla crisp, pickled fresno chili*

#### **Meat & Bone**

*venison tartare, roasted bone marrow, cilantro gremolata, tomato chili salsa,  
toasted baguette, arugula pickled vegetable salad*

#### **Foie Gras Torchon\***

*port preserved cherries, toasted brioche, pistachios, baby arugula*

*~Suggested Sauternes Pairing~*

*"Clos Dady", 2014 Sauternes - Bordeaux, France \$19*

#### **Braised Rabbit Pappardelle**

*braised rabbit ragout, house made pasta, parmesan, arugula, carrots*

#### **Wood-Fired Asparagus**

*wild mushrooms, roasted red pepper vinaigrette, 64 degree poached egg, greens, pickled shallots*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or egg  
may increase your risk of foodborne illness*

*05/14/2019*

*Executive Chef Kevin Erving*



## ***Entrées...***

### **Alaskan Halibut**

*asparagus, wild mushrooms, fava beans, celery root puree, tomato caper emulsion*

### **Pan Seared Scallops**

*parmesan polenta, green beans, roasted corn, tomato, arugula, corn butter, bacon jam*

### **Vegetable Huarache**

*crisp potato corn masa, smashed pinto beans, summer squash, tomatoes,  
green beans, cauliflower, roasted tomato tortilla vinaigrette*

### **Roasted Venison**

*coffee spiced, parsnip puree, carrots, baby turnips, preserved cherry reduction*

### **Colorado Lamb**

*roasted sirloin, broccolini, smoked tomato coulis, green chili polenta cake, chimichurri*

### **Grilled Wagyu Flat Iron**

*spiced flat iron steak, heirloom parmesan grits, arugula, carrot and crisp potato salad,  
pickled fennel, arugula pesto, balsamic reduction*

### **Beef Tenderloin**

*horseradish whipped potato, Beano's steak sauce, sautéed wild mushrooms and green beans,  
bourbon glazed cipollini onion*

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