

APPETIZERS

CAULIFLOWER SOUP

*Roasted Florets, Gruyere Crisp
Brown Butter Drizzle*

FOIE GRAS TORCHON

*Spiced Apple Compote, Cranberry Sauce, Frisee, Raisin Walnut Toast Points
Balsamic Reduction*

BUTTERNUT SQUASH RISOTTO

*Roasted Maitake Mushroom, Brussel Sprout Leaves
Black Truffle Oil Drizzle*

CAESAR SALAD

*Chopped Romaine, Garlic Roasted Focaccia Croutons & Chefs own Caesar Dressing
Served in a Parmesan Cup*

SWEET POTATO & RICOTTA SALAD

*Baby Kale, Roasted Sweet Potato Wedge, Sliced Apples, Puffed Rice
Apple Cider Vinaigrette*

BEET & GOAT CHEESE SALAD

*Blood Orange, Roasted Fennel, Pistachio, Baby Greens
Orange-Honey Vinaigrette*

OYSTER ON THE HALF SHELL

With Traditional Garnish

Salads are available as an Appetizer or an Entrée

ENTREES

ROASTED DUCK BREAST

*Celery Root Puree, Salsify, Beets, Brussel Sprouts & Pancetta
Topped with Apple-Celery Salad
Pomegranate Gastrique*

ROASTED PHEASANT

*Creamy Barley, Braised Kale, Roasted Hen of the Woods Mushrooms
Foie Gras Foam*

PAN ROASTED ORGANIC SALMON

*Roasted Fingerlings, Fennel, Grilled Leek, Artichoke Fume
Micro Celery & Parsley Oil Drizzle*

DOVER SOLE MEUNIERE

*Rice Pilaf, Vegetable Medley
Brown Butter*

COLORADO RACK OF LAMB

*Pumpkin Puree, Cipolini Onion, Salsify, Confit Potatoes, Wilted Watercress
Lamb Jus*

STEAK FRITES

*12oz Prime NY Strip with Onion Rings, Parmesan Fries
Truffle Aioli*

PAN ROASTED FILET MIGNON

*Spinach Mousse, Glazed Carrots, Baked Potato
Bearnaise Sauce*

DESSERTS

PUMPKIN TIRAMISU

*Espresso-Rum Gelée, Gingerbread Lady Fingers
Spiced Latte Cream*

WARM APPLE COBBLER

Vanilla Ice Cream & Blackberry Sauce

PECAN TART

Cinnamon Ice Cream & Caramel Drizzle

WHITE CHOCOLATE CHEESECAKE

Walnut Crumble Crust & Cranberry Compote



Weekly Dinner Specials

~ Starter ~

Lentil & Sweet Potato Soup
Micro Greens & Curry Aioli

Crab & Avocado Salad
Hearts of Palm, Grapefruit,
Pomegranate, Frisee & Champagne
Vinaigrette

Lobster Carbonara
Pancetta, Peas, Blistered Tomatoes,
Arugula Lobster Cream Sauce tossed
Homemade Fettucine

~ENTREE~

Seared Red Snapper
Coconut Scented Rice, Grilled
Pineapple, Baby Bok Choy & Coconut-
Curry Sauce

16oz Bone-In Rib Eye
Rosemary-Garlic Potato Wedges,
Asparagus Brandy-Peppercorn Sauce



Weekly Dinner Specials

~ Starter ~

Lentil & Sweet Potato Soup
Micro Greens & Curry Aioli

Crab & Avocado Salad
Hearts of Palm, Grapefruit,
Pomegranate, Frisee & Champagne
Vinaigrette

Lobster Carbonara
Pancetta, Peas, Blistered Tomatoes,
Arugula Lobster Cream Sauce tossed
Homemade Fettucine

~ENTREE~

Seared Red Snapper
Coconut Scented Rice, Grilled
Pineapple, Baby Bok Choy & Coconut-
Curry Sauce

16oz Bone-In Rib Eye
Rosemary-Garlic Potato Wedges,
Asparagus Brandy-Peppercorn Sauce