

## APPETIZERS

### Maine Lobster Bisque

*Poached Lobster, Vanilla, Tarragon, Sherry Milk Froth*  
\$15

### Caesar Salad

*Creamy Garlic Vinaigrette, Organic Egg, Reggiano Parmesan*  
\$12

### Spinach and Endive Salad

*Green Apple, Sultana Raisins, Warm Colorado Camembert,  
Savory Pecan Streusel, Sherry Maple Vinaigrette*  
\$13

### Brioche Crusted Marrow Bones

*Parsley Salad, Fleur de Sel, Grilled Country Bread*  
\$16

### Marcona Almond Dusted Sea Scallops

*Green Apple, Spinach and Bacon Slaw, Sunchoke Apple Puree, Tarragon Oil*  
\$17

### Oysters on the Half Shell

*Market Inspired Selection and Garnish*  
Market Price

### Jumbo Lump Crab "Mac and Cheese"

*House-made Ricotta Agnolotti, Parmesan Brodo,  
Orange, Black Truffle*  
\$20

### Wild Gulf Shrimp and Anson Mills Grits

*Black Pepper and Bacon Grits, Piquillos Peppers, Grilled Scallion,  
Candied Pancetta, Creole Shrimp Butter*  
\$15

### Great Northern Cattle Co. Steak Tartare

*Brioche, One Hour Egg, Cornichon, Capers, Bagna Cauda*  
\$17

*Sweet Basil is committed to green initiatives and environmental responsibility.  
We proudly feature Natura house purified bottled water,  
organic ingredients and sustainable food sources.*

## ENTRÉES

Poached Maine Lobster and Lobster Coral Tagliatelle  
*Wild Mushrooms, Pearl Onions, Tomato Confit, Tarragon Beurre Fondue*  
\$38

Pacific Black Cod a la Plancha  
*Shrimp Potstickers, Bok Choy, Green Papaya, Ginger Lemongrass Essence*  
\$36

Grilled Loch Duart Salmon  
*Crème Fraiche and Horseradish Risotto, Turnips, Orange, Mulled Wine Reduction*  
\$35

Colorado Striped Bass  
*Cauliflower Puree, Caramelized Cauliflower, Caper, Raisin, Pine Nut Relish, Balsamic*  
\$32

Pan Roasted Troyer's Natural Chicken  
*Anson Mills Gold Rice, Butternut Squash, Cipollini,  
Lacinato Kale, Marcona Almonds*  
\$32

Pan Seared Duck Breast  
*Foie Gras Ravioli, Medjool Dates, Dried Pumpkin, Wild Mushrooms, Squash Puree*  
\$38

Duo of Colorado Lamb  
*Grilled 8oz. T-bone and Moroccan Spiced Lamb Shank,  
Chickpea Puree, Crispy Chickpeas, Sous-Vide Salsify and Carrots, Preserved Lemon*  
\$39

Grilled Heritage Pork Chop  
*Chestnut Polenta, Neuskie's Bacon, Brussels Sprouts, Apple and Pomegranate*  
\$31

"The Steak House"  
*Truffle Scented Potato Puree, Creamed Spinach with Parmesan and Pernod,  
Paul's "58" Sauce, Violet Mustard*

Great Northern Cattle Co. Angus Filet Mignon \$39

21 Day Dry Aged Buffalo Strip Steak \$45

### Sides \$8

*Truffle Scented Potato Puree  
Creamed Spinach*

*Brussels Sprouts with Neuskie's Bacon  
Bok Choy Anson Mills Rice*