

DINNER

Serving 5:30 until Close

STARTERS

Butter Roasted Corn "Chowder" \$14

Dungeness Crab, House Cured Prosciutto, Shaved Jalapeno, Fried Bread

Spanish Almond Gazpacho \$11

Flashed Grapes, Sherry Vinegar, Olive Oil Sorbet

Caesar Salad \$12

Creamy Garlic Vinaigrette, Organic Egg, Reggiano Parmesan

Grilled Peach and Baby Lettuce Salad \$13

Torn Basil, Cayenne Candied Pecans, Blue Cheese Snow, Brown Butter Honey Vinaigrette

Borden Farm's Organic Tomato Salad \$17

Olive Oil "Soil", Buffalo Milk Mozzarella, Tomato Pesto, Radish, Aged Balsamic

Duck Egg and Ricotta Raviolo \$15

Asparagus, Pine Nuts, Mint, Dehydrated Tomato

Maple Braised Pork Belly Pastrami \$14

Creamed Corn, Shaved Corn, Parsley and Lemon Salad

Ecuadorian Style Halibut Seviche \$16

Avocado, Blistered Tomato, Beer Bubbles

Linguine a la Carbonara "ish" \$14

House Cured Guanciale, Sugar Snap Peas, Wild Mushrooms, Pecorino Romano, One Hour Egg

Lemongrass Glazed Quail \$17

Broccoli Variations, Black Garlic, Toasted Sesame Cracker

Dungeness Crab Salad \$19

Compressed Watermelon, Watermelon Juice, Lemon and Lime Salsa

ENTREES

Great Lakes Walleye a la Plancha \$33

Truffle Corn Pudding, Hen of the Woods Mushrooms, Huitlacoche, Corn Milk Foam

Olive Crusted Wild Alaskan Halibut \$35

Sous-Vide Fennel, Tomato, Fingerling Potato, Manila Clams, Bouillabaisse Emulsion

Grilled Loch Duart Salmon \$32

Warm Farro Tabbouleh, Borden Farm's Eggplant Puree, Pickled Fennel and Cucumber

Spinach and House-Made Ricotta Cannelloni \$26

Grilled Artichokes, Olives, Mint, Roasted Tomato Sauce, Tuscan Olive Oil

Pan Roasted Colorado Natural Chicken \$29

Anson Mills Grilled Corn Polenta, Roasted Summer Squash, Confit Lemon, Pistachio, Summer Truffle

Colorado Lamb T-Bones \$39

Potato Boulangere, Cipollini, Beets, Bagna Cauda, Pistachio Gremolata, Goat Cheese Vinaigrette

Great Northern Cattle CO. N.Y. Strip \$44

Smoked Yukon Gold Potato Puree, Balsamic Glazed Onions, Trumpet Royale Mushrooms

Pink Peppercorn Crusted Venison Loin \$38

Pickled Bing Cherries, Pernod Spiked Spinach Puree, Vegetable Hash

EXECUTIVE CHEF: PAUL ANDERS

CHEF DE CUISINE: BRIAN BROUILLARD