

**** Menu available for full take-out in addition to dine-in ****

First

Yellowfin Tuna Poké

with Crispy Nori, Guacamole, Macadamia Nuts and Mango-Sriracha Aioli *

Beef Tartare

with House Made Chips, Sunny Side Up Quail Egg, Pickled Okra and Truffle Aioli *

Grilled Spanish Octopus

with Sautéed Romanesco, Marble Potato-Tomato Sauté, Almonds and Pepper Puree

Wild Mushroom Soup

with Sherry Vinegar, Focaccia Croutons and Truffle Oil

Roasted Butternut Squash Soup

with Crème Fraîche, Sage and Pumpkin Oil

Caesar Salad

with Grana Padano Frico, Fried Capers and Sun Dried Tomato Croutons

Roasted Beet Salad

with Pickled Cauliflower, Pecans, Goat Cheese Croquet and Orange Vinaigrette

Poached Pear Salad

with Crispy Prosciutto, Spiced Walnuts, Gorgonzola, Pomegranate and Fig Vinaigrette

Duck Confit Pizza

with Butternut Squash, Caramelized Onions, Pomegranate Seeds and Reduced Balsamic

Chef Selection of House Artisan Cheeses

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee*

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Main

Veal Scaloppini

with Angel Hair ‘Caprese’, Asparagus, Lemon Beurre Fondue and Veal Reduction

Organic Atlantic Salmon

with Coconut Black Rice Risotto, Shrimp Potstickers and Carrot/Ginger Puree

Prosciutto Wrapped Colorado Chicken

with Cavatelli Mac & Cheese, Grilled Broccolini and Olive Tapenade

Braised Short Rib

with Mushroom-Arugula-Cipollini Onion Fettuccine and Boursin Cheese

Sunflower Crusted Chilean Sea Bass

with White Bean Chili Hummus, Asparagus and Cucumber Salsa

Filet Mignon and Lobster Tail Duo

with Twice Baked Potato, Crispy Onions and Creamed Spinach *

Corn Crusted Rocky Mountain Trout

with Gnocchi-Poblano-Tomato-Chorizo Sauté and Chipotle Aioli

Porcini Seared Sea Scallops

with Fingerling Potato/Bacon Snap Pea Hash and Cauliflower Puree

Teriyaki Glazed ‘CAB’ Ribeye

with Sweet Potato Gratin and Baby Carrot-Bok Choy-Radicchio Sauté *

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FINISH 12

Charles' Hot Sticky Toffee Pudding Cake

Myers's Rum Sauce and Whipped Cream

South Florida Key Lime Pie

Whipped Cream and Blueberry Compote

Warm Flourless Chocolate Cake

Caramel Popcorn and Whipped Cream

SIDES 8

House Made Truffle Fries

Grilled or Steamed Asparagus

Grilled Broccolini

Creamed Spinach

Coconut Black Rice Risotto

Sweet Potato Gratin

Cavatelli Mac & Cheese

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky

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