

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

First

Yellowfin Tuna Poké-Rock Shrimp Tower
with Crispy Nori, Avocado, Mango and Wasabi Aioli *
22

Beef Tartare
with House Made Chips, Sunny Side Up Quail Egg, Pickled Okra and Truffle Aioli *
22

Grilled Spanish Octopus
with Tomato-Gnocchi-Chorizo-Sweet Corn Sauté and Arugula Chimichurri
20

Colorado Corn Bisque
with Chives and Truffle Oil
14

Heirloom Tomato and Passion Fruit Gazpacho
with Jalapeño Cucumber Sorbet and Watermelon Radish
15

Caesar Salad
with Grana Padano Frico, Fried Capers and Sun Dried Tomato Croutons
14

Crispy Beet Salad
with Pickled Cauliflower, Orange Wedges, Walnuts, Goat Cheese and White Balsamic
17

Summer Berry Salad
with Candied Crispy Prosciutto and Raspberry Vinaigrette
18

Heirloom Tomato & Fresh Mozzarella Pizza
with Pine Nut-Basil Pesto and Reduced Balsamic
22

Chef Selection of House Artisan Cheeses
32

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Main

Veal Scaloppini

with Angel Hair 'Caprese', Asparagus, Lemon Beurre Fondue and Veal Reduction
38

Organic Atlantic Salmon

with Brown Butter Couscous, Artichoke Sauté and Tomato Puree
40

Colorado Chicken

with Garlic Whipped Potatoes, English Pea Sauté and Carrot-Fennel Relish
38

Agave Glazed Pork Chop

with Potato Latkes, Three Bean Sauté, Apple Chutney and Celeriac Puree
42

Alaskan Halibut

with Rock Shrimp-Corn Succotash, Potato Gnocchi and Fava Beans
46

Filet Mignon and Short Rib Duo

with Potato Gratin and Grilled Corn/Heirloom Tomato/Mozzarella *
52

Blue Corn Crusted Rocky Mountain Trout

with Polenta Squares, Broccolini and Pickled Cauliflower
38

Wasabi-Pea Crusted Yellowfin Tuna

with Sushi Rice Cakes, Grilled Asian Cabbage and Mushroom Medley *
42

Braised Pork Belly Tostada

with Purple Cabbage Slaw, Pico de Gallo and Tomatillo Sauce
36

'CAB' Ribeye

with House Made Truffle Fries and Grilled Asparagus *
55

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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

House Made Truffle Fries 9

Grilled or Steamed Asparagus 9

Three Bean Sauté 9

Grilled or Steamed Broccolini 9

Polenta Cake 10

Yukon Gold Potato Gratin 10

Rock Shrimp-Corn Succotash 12

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky

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