

First

House Made Butternut Squash Raviolis
with Pumpkin Flake and Pomegranate Molasses

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

Grilled Spanish Octopus
with Cauliflower, Cherry Tomatoes, Almonds, Fingerling Potatoes and Romesco

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

Seared Rougie Foie Gras
with Hazelnut Brittle, Poached Pear, Zucchini Bread and Dried Fig Compote

PEI Mussels
with Chorizo/Leek/Tomato/Garlic Butter Sauté, Grilled Focaccia and Saffron Aioli

Roasted Tomato Soup en Croute
with Crispy Basil

Black Lentil and Chorizo Soup
with Crispy Leeks and Chili Oil

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

Crispy Japanese Eggplant-Burratta Salad
with Pine Nuts, Heirloom Tomatoes, Kalamata Olives and Basil Pesto

Roasted Beet Salad
with Goat Cheese Croquette, Candied Walnuts and Truffled Orange Vinaigrette

Duck Confit Pizza
with Butternut Squash, Caramelized Onions, Figs, Almonds and Pomegranate Reduction

Truffle Mushroom Pizza
with Ricotta, Asparagus, Caramelized Leeks and Black Garlic Molasses

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 that food allergens will not be transferred through accidental cross-contact.

Main

Veal Scaloppini

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

Glazed Atlantic Salmon

with Gnocchi/Pancetta Sauté, Brussels Sprouts and Cashew Arugula Pesto *

Wasabi-Sesame Crusted Yellowfin Tuna

with Crispy Crab Wonton and Sweet Soy Vegetable Ramen Sauté *

Colorado Chicken Saltimbocca

with Yukon Potato Gratin, Grilled Broccolini and Marsala

Rocky Mountain Elk Strip

with Fig Risotto, Butternut Squash, Tuscan Kale and Pumpkin Seed Oil *

Chilean Sea Bass

with Whipped Chickpea Puree, Grilled Asparagus and Tomato-Cucumber-Mint Salsa

Filet Mignon

with Bone Marrow, Smoked Gouda Mac & Cheese and Bacon/Vegetable Sauté *

Miso Diver Scallops

with Forbidden Rice Risotto, Bok Choy, Shiitake Mushroom and Carrot-Ginger Puree

Almond Crusted Rocky Mountain Trout

with Rock Shrimp, Poblano Hush Puppies and Cauliflower Bisque *

Espresso Glazed Pork Chop and Belly Duo

with Sweet Potato Mash, Root Vegetable Sauté and Mustard Seed *

Bone-In NY Strip

with Creamed Spinach Stuffed Portobello, Panko Crusted Asparagus and Béarnaise *

Braised Beef Short Rib Lollipop

with Celery Root Puree, Cipollini/Potato Hash and Beer Battered Onion Rings

**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 that food allergens will not be transferred through accidental cross-contact.*

SIDES

House Made Truffle Fries

Grilled or Steamed Asparagus

Haricot Vert

Grilled Broccolini

Brown Butter Brussels Sprouts

Creamed Spinach

Yukon Gold Potato Gratin

Smoked Gouda Mac & Cheese

Executive Chef Scott Ofsanko

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky

Finish

Charles' Hot Sticky Toffee Pudding Cake
Myers's Rum Sauce and Whipped Cream

Warm Fresh Fruit Crepes
Vanilla Bean Ice Cream

Frozen Lemon Crème Soufflé
Raspberry Coulis, Meringue and Lemon Pâte de Fruit

Warm Flourless Chocolate Cake
Caramel Popcorn and Vanilla Bean Ice Cream

South Florida Key Lime Pie
Whipped Cream and Blueberry Compote

Raspberry-Thyme Mousse
Dark Chocolate Mirror Glaze

Vanilla Bean Crème Brûlée
Berry Pâte de Fruit

Old Fashioned Apple Pie
Vanilla Bean Ice Cream and Caramel Sauce

Freshly Turned Trio of Ice Creams or Sorbets
Daily Selections

Chef's Selection of Artisan Cheeses
Crostini, Dried Fruit and Assorted Nuts

Dessert Sampler