

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

FIRST

Yellowfin Tuna Poké-Rock Shrimp Tower with Crispy Nori, Ponzu, Avocado and Sriracha Aioli *

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

Grilled Spanish Octopus with Roasted Pepper-Almond-Chorizo-Gnocchi and Saffron Aioli

Roasted Butternut Squash Soup with Crème Fraîche, Pepitas and Pumpkin Oil

Italian Sausage and Yukon Gold Potato Soup with Crispy Kale

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

Poached Pear Salad with Frisee, Candied Pecans, Asparagus, Bacon and White Balsamic Vinaigrette

Roasted Beet and Endive Salad with Feta, Macadamia Nuts, Fennel, Oranges and Citrus Vinaigrette

Mushroom and Prosciutto Pizza with Grilled Broccolini, Gorgonzola, Baby Kale and Truffle Oil

Duck Confit Pizza with Butternut Squash, Caramelized Onions, Arugula and Pomegranate

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.*

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MAIN

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

Organic Scottish Salmon with Saffron Risotto with Artichokes, Sun Dried Tomato and Pistachio Pesto

Agave Glazed Pork Chop with Scalloped Potato Gratin, Bacon Wrapped Asparagus and Root Vegetable Puree*

Alaskan Halibut with Rock Shrimp/Fingerling/Cippolini Onion/Snap Pea Sauté and Lobster Beurre

Colorado Chicken with Grilled Asparagus, Whipped Potatoes and Mushroom Marsala

Braised Short Rib with Creamy Polenta, Grilled Broccolini, Chilies and Avocado/Boursin Cheese

Filet Mignon with Lobster, Twice Baked Potato, Haricot Vert and Marinated Tomato Salad *

Blue Corn Crusted Rocky Mountain Trout with Braised Kale, Roasted Butternut Squash and Toasted Pecans

Wasabi Pea Crusted Yellowfin Tuna and Crispy Shrimp with Mushroom/Udon Noodle Sauté and Miso Broth*

‘CAB’ Ribeye with Smoked Gouda Mac and Cheese *

Colorado Elk Loin with Grilled Portobello Mushroom, Brown Butter Brussels Sprouts and Chimichurri *

Quinoa and Winter Vegetables with Sundried Tomato Pesto

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FINISH

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

**Old Fashioned Apple Pie
Vanilla Bean Ice Cream and Caramel Sauce**

**New York Style Cheesecake
Fresh Berry Finish**

**Warm Flourless Chocolate Cake
Caramel Popcorn and Vanilla Bean Ice Cream**

**South Florida Key Lime Pie
Whipped Cream and Blueberry Compote**

**Vanilla Bean Crème Brûlée
Berry Pâte de Fruit**

**Freshly Turned Trio of Ice Creams or Sorbets
Daily Selections**

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

Dessert Sampler

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SIDES

House Made Truffle Fries
Grilled or Steamed Asparagus
Twice Baked Potatoes
Grilled or Steamed Broccolini
Yukon Gold Potato Gratin
Brown Butter Brussels Sprouts
Smoked Gouda Mac & Cheese
Crispy Shrimp
2 oz Poached Lobster

Chef de Cuisine Santos Macias
Sous Chef Joel Paula
Pastry Chef Charles Broschinsky

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