



Spring Special

three courses 45~

First

caesar salad caper-anchovy vinaigrette, crispy potato croutons, grana padano cheese, chopped egg yolk
mixed green salad ginger-carrot-orange vinaigrette, granny smith apple, heirloom radish, grapes, candied pecans
wild mushroom and chestnut soup thyme crema, morel mushroom ragout, chives, pea shoots

Second

all-natural roasted chicken mac and cheese, broccolini, roasted chicken jus
house herb ricotta cavatelli taleggio espuma, lemon curd, pheasant confit, fried morels, micro basil, morel oil, spinach, cherry tomatoes
country fried cauliflower (vegan) ancient grain stir-fry, crispy garbanzos, vegan demi-glace
veal scaloppini lemon beurre fondue, veal demi-glace, shaved parmesan, preserved lemon, tomatoes, crispy capers
***6oz certified angus bistro steak** grilled asparagus, green peppercorn demi, truffle fries

Choice of Dessert

For the table

crispy shishito peppers miso cauliflower, chili 8~
red pepper hummus-vegan olio verde, vegetables, lavash 6~
marinated olives cerignola, niçoise, castelvetrano, picholine, pepperoncini, jamón serrano 6~
potato croutons grana padano cheese, chives, truffle aioli 8~
heartland soy beans-vegan tamari-ginger vinaigrette, shishito peppers, crispy garlic, red peppers 8~
++plain with kosher salt also available by request 5~

Salads & Appetizers

wild mushroom and chestnut soup
truffle-chive crème fraîche, morel mushroom
ragout, pea shoots 13~

caesar salad
caper-anchovy vinaigrette, crispy potato croutons,
grana padano cheese, chopped egg yolk 12~
- white anchovies upon request 2~

mixed green salad
vegan green goddess, granny smith apple, shredded
carrots, heirloom radish, grapes, candied pecans
12~

beet and kale salad
roasted beets, apple, goat cheese sphere,
tarragon-walnut vinaigrette, puffed barley, beet
fluid gel 14~

heirloom tomato salad
marinated buratta, arugula, 10 year balsamic,
local cherry tomatoes, basil oil, pine nut coulis 16~

***beef tartar**
waygu beef carpaccio, grilled bread, arugula-frisee
salad, egg white, dijon vinaigrette 18~

***point judith diver scallops**
pickled rhubarb, radish, jucama, pea tenderils,
watermelon burre blanc 21~

bangs island mussels
saffron bomba rice, chorizo-chipotle broth, petite
cilantro 18~

Sides: all \$9.00

- broccolini with lemon beurre fondue & parsley
- yukon gold mashed potatoes
- grilled asparagus
- brussels sprouts sautéed in butter & olive oil

Entrées

***wild alaskan halibut**
lobster risotto, pea foam, lemon burre blanc,
marinated tomatoes, oilo verde 42~

***juniper-bourbon marinated elk strip loin**
sunchoke puree, black cherry compote, sauce
moscovite, rainbow chard 46~

red bird all-natural roasted chicken
italian fontina mac and cheese, broccolini,
caramelized carrots, roasted chicken jus 32~

***cider brined pork chop**
stone ground white cheddar grits,
sautéed brussels sprouts, braised pork belly,
robert sauce 37~

***angus beef tenderloin**
salsify mashed potato puree, grilled asparagus,
shallot-port demi-glace, local oyster mushroom,
salsify chip 49~

***colorado rack of lamb**
warm potato salad, mint, spring peas, beet gel,
herb crème fraîche vinaigrette, beet chip,
watercress 59~

country fried cauliflower (vegan)
ancient grain stir-fry, crispy garbanzos, vegan
demi-glace, seasonal vegetables 31~

veal scaloppini
veal demi-glace, lemon beurre fondue, shaved
parmesan, preserved lemon, tomatoes, crispy
capers 34~

house herb ricotta cavatelli
taleggio espuma, lemon curd, pheasant confit,
fried morels, micro basil, morel oil, spinach,
cherry tomatoes 32~

additional charge for split plates 15~

**consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
food born illness*