

*À La Carte*  
Fall 2016  
pre theater prix fixe \$45.00 (starter, entrée, dessert)

STARTERS

Butternut Squash Raviolis <i>Roasted Apple, Blue Cheese, Squash Chips, Pistachio Pesto</i>	11
Poached Gulf Shrimp Cocktail <i>Preserved Tomatillos, Radish, Orange, Pumpkin Seed Romesco</i>	14
Lightly Smoked Country Paté <i>Port Pear Compote, Pickled Turnips, Mustard Seeds, Toasted Pretzel</i>	13
Hudson Valley Foie Gras Mousse <i>Parsnip Cake, Hazelnut Crumble, Vanilla Thyme Custard, Cranberry Coulis</i>	16
Purple Potato Leek Bisque <i>Confit Mushrooms, Broccoli Cheddar Croquette, Herb Chantilly</i>	10
Hearts of Romaine Salad <i>Puffed Farro, Roasted Pumpkin, Green Apple, Honey Yogurt Dressing</i>	11
Chilled Maine Lobster Salad <i>Baby Beets, Avocado Mousse, Grapefruit, Watercress, Green Goddess Dressing</i>	15
Baby Arugula & Prosciutto Salad <i>Pecans, Red Currants, Goat Cheese, Fried Parsnips, Carrot Vinaigrette</i>	13

ENTRÉE

Colorado Striped Bass <i>French Green Lentils, Cauliflower, Gold Raisins, Capers, Beet Chutney</i>	27
Roast Scottish Salmon <i>Sweet Potato, Garlic Greens, Haricot Vert, Chestnuts, Brown Butter Hollandaise</i>	27
Baked Black Cod <i>Fried Rice Cake, Bok Choy, Brussels Sprout Kimchi, Coconut Curry</i>	29
Butter Poached Maine Lobster <i>Lobster Squash Spaghetti, Parsnip Mousse, Tarragon Lobster Bisque</i>	35
NY Beef Strip Loin & Red Wine Short Rib <i>Gold Mash Potatoes, Wild Mushrooms, Baby Vegetables, Black Truffle Jus</i>	28
Colorado Lamb Loin & Braised Lamb Cheek <i>Carrot Yogurt Risotto, Spinach, Pearl Onions, Roasted Grape Verjus</i>	29
Pork Tenderloin & Crispy Pork Belly <i>Twice Baked Potato Gnocchi, Gruyere, Leeks, Brussels Sprouts, Bacon Crema</i>	26
Muscovy Duck Leg Confit <i>Butternut Squash Grits, Haricot Vert, Pickled Chard Stems, Cranberry Rosemary Jus</i>	27

DESSERT

Milk Chocolate Crème Brulee <i>Coconut Wafer Crisp, White Chocolate Chantilly, Passionfruit Anglaise</i>	9
Layered Lemon Cake <i>Huckleberry Compote, Macadamia Nut Struesel, Crème Fraiche</i>	9
Caramel Apple <i>Colorado Cider Coulis, Fennel Cremeux, Spiced Cranberry Sorbet</i>	9
Banana Toffee Tart <i>Hazelnut Praline Crust, Black Currant Coulis, Buttermilk Gelato</i>	9