

À La Carte

Summer 2016

STARTERS

Wild Mushroom Egg Ravioli <i>Fava Bean Puree, Prosciutto, Parmesan, Poppy Seed Butter</i>	11
Catalonia Style Gulf Prawns <i>White Grits Gnudi, Corn Chowder, Leeks, Watercress</i>	14
Braised Pork Cheek <i>Gold Potato Risotto, Aged Cheddar, Baby Peppers, Summer Squash Slaw</i>	13
Artichoke Tomato Bisque <i>White Tomato Foam, Confit Artichoke, Micro Basil, Crisp Potato</i>	10
Organic Bibb Lettuce Salad <i>Roasted Grapes, Hazelnuts, Haricot Vert, Puffed Quinoa, Blue Cheese Vinaigrette</i>	10
Jumbo Lump Crab Salad <i>Avocado, Watermelon, Petit Mache, Gazpacho Vinaigrette</i>	14
Heirloom Tomato & Arugula Salad <i>Burrata, Poached Peaches, Beef Bresaola, Sherry Vinaigrette</i>	13

ENTRÉE

Colorado Striped Bass <i>Saffron Paella, Snap Peas, P.E.I. Mussels, Tomato Pimentón Emulsion</i>	27
Roast Scottish Salmon <i>Pattypan Squash, Haricot Vert Succotash, White Bean Puree, Bacon Vinaigrette</i>	27
Seared Alaskan Halibut <i>New Potato Gnocchi, Heirloom Carrots, Fava Beans, Red Beet Pesto</i>	29
NY Beef Strip Loin <i>Caprese Risotto, Beech Mushrooms, Cipollini Onions, Aged Balsamic</i>	28
Colorado Lamb Loin <i>Asparagus, Potato Puree, Red Pepper Gratin, Sheep's Cheese Fondue</i>	29
Pork Tenderloin <i>Bacon Corn Bread Pudding, BBQ Apricots, Corn Mousse, Basil Salsa Verde</i>	26
Muscovy Duck Leg Confit <i>Duck Sausage Spatzele, Creamy Spinach, Pinenuts, Bing Cherry Red Wine Jus</i>	27

DESSERT

Pistachio Panna Cotta <i>Raspberry Coulis, Crème Fraiche Chantilly, Toasted Oat Strudel</i>	9
Chocolate Almond Cake <i>Salted Caramel, Coffee Crumbs, Cherry Sorbet</i>	9
Ginger Peach Tart <i>Brie Custard, Rhubarb Coulis, Vanilla Bean Ice Cream</i>	9
Mascarpone Cheesecake <i>Citrus Graham Crust, Summer Melon Salad, Florentine Cookie</i>	9