

Denver Restaurant Week 2017

\$35.00 Per Person

Starters

Winter Squash Risotto

Roasted Apple, Blue Cheese, Pumpkin Seed Pesto, Micro Basil

Potato Leek Bisque

Confit Mushrooms, Broccoli Cheddar Croquette, Herb Chantilly

Baby Arugula Salad

Pecans, Red Currants, Goat Cheese, Fried Parsnips, Carrot Vinaigrette

Hudson Valley Foie Gras Mousse

Parsnip Cake, Hazelnut Crumble, Vanilla Thyme Custard, Cranberry Coulis (\$8 Supplement)

Chilled Maine Lobster & Lump Crab Salad

Roasted Beets, Avocado, Grapefruit, Watercress, Green Goddess Dressing (\$8 Supplement)

Entrees

Roast Scottish Salmon

Sweet Potato, Garlic Greens, Haricot Vert, Chestnuts, Brown Butter Hollandaise

Seared Alamosa Striped Bass

French Green Lentils, Cauliflower, Gold Raisins, Capers, Beet Chutney

NY Beef Strip Loin & Braised Short Rib

Gold Mash Potatoes, Wild Mushrooms, Baby Vegetables, Black Truffle Jus

Pork Tenderloin & Crisp Pork Belly

Twice Baked Macaroni, Gruyere, Leeks, Brussels Sprouts, Bacon Crema

Colorado Lamb Loin & Braised Lamb Shoulder

Carrot Yogurt Risotto, Spinach, Pearl Onions, Roasted Grape Verjus (\$12 supplement)

Butter Poached Maine Lobster

Lobster Squash Spaghetti, Parsnip Mousse, Tarragon Lobster Bisque (\$12 supplement)

Desserts

Layered Lemon Cake

Huckleberry Compote, Macadamia Nut Struesel, Crème Fraiche

Banana Toffee Tart

Hazelnut Praline Crust, Black Currant Coulis, Buttermilk Powder

Milk Chocolate Crème Brulee

Coconut Wafer Crisp, White Chocolate Chantilly, Passionfruit