

À La Carte
Spring 2017
pre theater prix fixe \$45.00 (starter, entrée, dessert)

STARTERS

Truffle Asparagus Risotto <i>Wild Mushrooms, Goat Cheese, Hazelnut Crumbs, Fine Herb Emulsion</i>	11
Grilled Gulf Shrimp <i>Split Pea Mousse, Crisp Prosciutto, Pepperonata, Pea Shoots</i>	14
Colorado Beef Tartare <i>Pumpernickel, Pickled Mustard Seeds, Red Beet Ketchup, Watercress</i>	13
Hudson Valley Foie Gras Mousse <i>Rhubarb Compote, Raspberry Gastrique, Pistachio Oat Crumble, Micro Basil</i>	16
Yellow Corn Soup <i>Brioche Crouton, Fava Bean Custard, Pimentón Paprika, Puffed Hominy</i>	10
Baby Arugula Salad <i>Burrata, Grapefruit, Roasted Beets, Almonds, White Balsamic Vinaigrette</i>	11
Maryland Lump Crab Salad <i>Baby Heirloom Tomatoes, Avocado, Napa Cabbage Slaw, Ginger Orange Vinaigrette</i>	15
Cured Coppa & Watercress Salad <i>Asparagus, Toasted Fregola, Grilled Ricotta Salata, Aged Sherry Vinaigrette</i>	13

ENTRÉE

Colorado Striped Bass <i>Marble Potatoes, Haricot Vert, Pumpernickel Gremolata, Rhubarb Bouillabaisse</i>	27
Roast Scottish Salmon <i>Fava Bean Puree, Bacon Lardons, Heirloom Tomatoes, Red Beet Butter</i>	27
Alaskan Halibut <i>Pea Tortellinis, Pommes Maxim, Beech Mushrooms, Carrot Coulis</i>	29
Butter Poached Maine Lobster <i>Open Face Spring Vegetable Ravioli, Crab Lobster Ragu, Spring Pea Bisque</i>	35
NY Beef Strip Loin & Smoked Short Rib <i>Cippolini Potato Mash, Mushroom Basil Fricassee, Pine Nuts, Huckleberry Jus</i>	28
Colorado Lamb Loin & Braised Lamb Shoulder <i>Carrot Mousse, Caraway Risotto, Goat Cheese, Caper Apple Relish</i>	29
Pork Tenderloin & Crispy Pork Belly <i>Baked Bean Ragout, Charred Corn, Haricot Vert, Pickled Fresnos</i>	26
Muscovy Duck Leg Confit <i>Duck Bacon Gnocchi, Gruyere, Broccolini, Oven Dried Tomatoes</i>	27

DESSERT

Sweet Corn Crème Brulee <i>Strawberry Chantilly, Caramel, Candied Pistachios</i>	9
Olive Oil Cake <i>Raspberry Buttercream, Basil Ice Cream, Marcona Almonds</i>	9
Blackberry Chocolate Tart <i>Ginger Ice Cream, Crème Fraiche, Cocoa Glacé</i>	9
Lime Mascarpone Mousse <i>Graham Cracker, Citrus Coulis, Chocolate Chiffon</i>	9