

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

STARTERS

Goat Cheese & Carrot Ravioli <i>Honey Mushrooms, Fava Beans, Gold Raisins, Leek Sage Butter</i>	12
Grilled Gulf Shrimp <i>Grits Croquettes, Cured Tomato, Spanish Chorizo, Herb Lemon Pistou</i>	14
Colorado Beef Tartare <i>Finger Lime, Mustard Greens, Brioche, Cranberry Port Coulis</i>	13
Hudson Valley Foie Gras Mousse <i>Parsnip Coconut Mousse, Pumpernickel, Pistachios, Passionfruit</i>	16
Fall Squash & Leek Soup <i>Roasted Beets, Parmesan Crisp, Pumpkin Seed Pesto</i>	10
Heirloom Lettuce <i>Poached Pear, Ashed Goat Cheese, Almonds, Pomegranate Vinaigrette</i>	11
Seared Ahi Tuna <i>Haricot Vert Salad, Apple, Celery, Macadamia Nuts, Blood Orange Coulis</i>	15
Baby Kale & Burrata Salad <i>Crispy Prosciutto, Root Vegetables, Meyer Lemon Vinaigrette</i>	13

ENTRÉE

Colorado Striped Bass <i>Braised White Beans, Broccolini, Roasted Tomatoes, Butternut Squash Romesco</i>	27
Roast Scottish Salmon <i>Smoked Marble Potatoes, Shaved Brussels, Gold Raisins, Tarragon Chimichurri</i>	27
Seared Diver Scallops <i>Sweet Potato, Honey Mushrooms, Charred Cauliflower, Bacon Truffle Veloute</i>	29
Alaskan Halibut <i>Potato & Leek Tortellini, Fava Beans, Anjou Pear, Red Beet Butter</i>	29
Braised Beef Short Rib <i>Gold Potato Mash, Haricot Vert, Crispy Root Vegetables, Pomegranate Jus</i>	27
Colorado Lamb Loin & Sausage <i>Ricotta Gnocchi, Brussel Sprouts, Medjool Dates, Toasted Hazelnuts, Basil Jus</i>	29
Roasted Pork Tenderloin <i>Chorizo Bread Pudding, Parsnip, Poached Apple, Cranberry Sage Jus</i>	27
5oz Angus Filet Mignon <i>Heirloom Potatoes, Wild Mushrooms, Baby Carrots, Mustard Au Poivre</i>	32

DESSERT

Red Velvet Crème Brulee <i>Cream Cheese Cremeux, White Chocolate, Berries</i>	9
Chocolate Gateau <i>Cocoa Mousse, Peanuts, Salted Caramel</i>	9
Spiced Poached Pear <i>Vanilla Bean Custard, Caramelized Puff Pasrty, Cranberry</i>	9
Coconut Cheesecake <i>Macadamia Nuts, Finger Lime, Pineapple Coulis</i>	9