

# EVERY DAY 4-10 | DINNER

## APPETIZERS

**ELK CARPACCIO:** pickled red onion, fried caper, blue cheese vinaigrette, sourdough, crispy parsnips

**AHI + AVOCADO TARTARE:** coconut, cucumber, onion, radish, leche de tigre [GF]

**FRIED CALAMARI:** white balsamic + shallot vinaigrette

**ESCARGOT:** blue cheese, garlic butter, toasted sourdough

**BUFFALO STYLE CAULIFLOWER:** affinee bleu cheese

**HONEY + CASHEW BRIE:** cracker bread, granny smith apple

**BURRATA CAPRESE:** heirloom tomato, fresh basil, olive fusion's fig balsamic + lavender salt, cracker bread

**charred SHISHITO PEPPERS:** brussels sprouts, shaved almonds, honey-dijon infusion [GF] [V]

**CRISPY TIGER SHRIMP:** sweet + spicy jalapeño dipping sauce

## SOUP AND SALAD

**CREAM OF TOMATO BASIL SOUP:** Bowl or Cup

**BISTRO SALAD:** fresh artichoke heart, feta, heirloom tomato, pine nut, butter leaf, walnut dressing [GF]

**PANZANELLA:** pickled golden beet, pancetta, rye crouton, spring mix, turmeric farro, radish, shaved parmesan, heirloom tomato, sweet-pea vinaigrette [GF\*]

**CAESAR:** romaine, avocado-caesar dressing, parmesan crisp [GF]

**AHI NIÇOISE:** potato baked shell, dijon micro green-spring mix, kalamata tapenade, pea puree, soft boiled egg, prosciutto crisp, shocked asparagus [GF]

**BUTTER LEAF:** fried avocado, feta, tomato, truffled caper-lime vinaigrette [GF\*]

## ENTREES

**SCOTTISH SALMON** en papillote with asparagus, lemon, tomato, basil: chilled farro + cauliflower pilaf

**PAELLA:** saffron rice, tomato, green onion, shrimp, calamari, fish, andouille sausage

sustainable **COLORADO STRIPED BASS:** happy rice, shaved brussels, pomegranate, crisp potato strings, chili-mango vinaigrette [GF\*]

porcini-dusted, twelve-ounce **PORK CHOP:** wild mushroom + shishito forbidden rice risotto, breckenridge bourbon bacon jam [GF]

double chop **ELK RACK:** scalloped potato, grilled asparagus, brandy-infused cherry demi glace [GF]

slow-roasted **BUFFALO SHORT RIBS:** cauliflower puree, english pea spaetzle, shaved fennel

seven-ounce colorado certified angus **BEEF TENDERLOIN:** bloody mary bearnaise, lobster-boursin mashers, grilled asparagus [GF]

**KEEMA:** slow-cooked lentils, chilies, tomato, cilantro, yellow curry, jasmine rice [GF] [V]

**PENNE ROBERTO:** steak tips, asparagus, tomato, green onion, spicy chipotle cilantro pesto sauce, avocado, parmesan [GF\*]

**SHRIMP + SAUSAGE:** tiger shrimp, andouille sausage, roasted red pepper pesto cream sauce, red onion, spinach, penne, parmesan [GF\*]

**CHICKEN PARMESAN:** melted mozzarella, angel hair pasta, marinara

tri-color ricotta **TORTELLINI CARBONARA:** garlic cream sauce, pancetta, green peas

**DECONSTRUCTED LASAGNE:** fresh pasta, elk + boursin ragu, fried basil

**CHICKEN MARSALA:** wild mushrooms, roasted shallots, sweet marsala wine sauce, fettuccine, grilled asparagus