

APPETIZERS

ORGANIC GARDEN SALAD

ROASTED GOLDEN BEETS • SHERRY VINAIGRETTE • PLUM TOMATO CONFIT
HARICOT VERT • CRISPY PROSCIUTTO

12.

CAESAR SALAD

ROMAINE HEARTS • PARMESAN TUILE • WHITE ANCHOVIES

11.

SWEET POTATO AND ROSEMARY RISOTTO

PROSECCO • BABY ZUCCHINI SQUASH
AVALANCHE GOAT CHEESE • PIQUILLO PEPPER COULIS

14.

LOBSTER RAVIOLI

FRESH POMODORO SAUCE • CRISPY BABY ARTICHOKE • ASPARAGUS TIPS

18.

OXTAIL VIDALIA ONION SOUP

FONTINA CROSTINI • SPANISH SHERRY • WINTER TRUFFLES • CHIVE

13.

BLUE CRAB AND SHRIMP SALAD "LOUIE"

AVOCADO • BUTTER LETTUCE • FRENCH COCKTAIL SAUCE • PLUM TOMATO CONFIT
BABY ARTICHOKE • CORNICHONS

21.

BUFFALO CARPACCIO

FRESH MOZZARELLA • CHARRED RED PEPPER • CUCUMBER
BABY ARUGULA • ARBEQUINO OLIVES

18.

PRAWNS WITH AVALANCHE GOAT CHEESE

GOAT CHEESE MOUSSE • BROWN BUTTER POLENTA • SCALLIONS • CRISPY PANCETTA

18.

SEARED HUDSON VALLEY FOIE GRAS

ASIAN PEAR • TOASTED HAZELNUTS • SWISS CHARD SALAD • BLACK CURRANT COULIS

24.

ENTREES

OVEN ROASTED CHICKEN

SWEET SOY GLAZE • SHITAKE MUSHROOMS • BABY CARROTS • WINTER SQUASH
RUTABEGA HASH • ROASTED PEPPERS

28.

BAROLO BRAISED LEG OF DUCK

LEEK TORTELLINI • PARSNIP PUREE • OYSTER MUSHROOMS • PEARL ONIONS

29.

SEARED DIVER SCALLOPS

CAULIFLOWER PUREE • TRUFFLE JUS • BROCCOLI FLORETS • PICKLED RED ONIONS
CAMELIZED SALSIFY

35.

PISTACHIO SCHNITZEL

CITRUS SPAETZLE • ASPARAGUS • APRICOTS • BABY CARROTS • CHAMPAGNE SAUCE

36.

ALMOND CRUSTED WALLEYE

BROWN BUTTER POLENTA • SEARED BABY ROMAINE • COTTO HAM • RED GRAPES
BLOOD ORANGE GASTRIQUE

34.

WHOLE ROASTED BRANZINO

RICOTTA GNOCCHI • BABY ARTICHOKE • PICHOLINE OLIVES • FRESH SEABEANS
SHAVED FENNEL • BOUILLABAISE SAUCE

35.

CANADIAN STEELHEAD SALMON

PORCINI MUSHROOMS & HARICOT VERT CREPE • TARRAGON HOLLANDAISE
CHERRY TOMATO • AVOCADO SAUCE VIERGE

34.

ROASTED ELK TENDERLOIN

ROOT VEGETABLE PUREE • MEDJOL DATE • SWISS CHARD & GRUYERE FONDUE • BACON ONION JUS

42.

COLORADO RACK OF LAMB

WHITE BEAN LAMB CASSOULET • ROASTED CAULIFLOWER & BROCCOLI • LAMB JUS • PANISSE
MEYER LEMON GREMOLATA

49.

CHOICE OF SELECTED MEATS

SERVED WITH TRUFFLED YUKON POTATO PUREE • WILD MUSHROOM SAUCE • SEASONAL VEGETABLES

8 OZ BEEF TENDERLOIN 42.

14 OZ CENTER-CUT RIB EYE 49.