



**APPETIZERS**

<b>PHEASANT SOUP</b>	<b>8</b>
Back by Popular Demand! Classic Soup with Roasted Corn Wild Rice, Smoked Pheasant	
<b>CHARRED BUFFALO</b>	<b>13</b>
Hand Carved Tenderloin, Violet Mustard Aioli, Celeriac-Radish Slaw Crispy Poached Egg	
<b>JUMBO LUMP CRAB CAKE</b>	<b>17</b>
Fresh Corn Polenta, Tomato Jam, Chive Butter	
<b>CHILLED JUMBO PRAWN COCKTAIL</b>	<b>16</b>
Tomato Horseradish Sauce, Meyer Lemon	
<b>MUSHROOM RAVIOLI</b>	<b>14</b>
Toasted Pine Nut, Tomato & Lemon Brown Butter	
<b>ORANGE SOY GLAZED PORK BELLY</b>	<b>18</b>
Lobster Sweet Rice, Asparagus Ceviche	

**COMPOSED SALADS**

<b>MIXED GREENS</b>	<b>9</b>
Mixed Greens, Sliced Poached Pears Candied Walnuts Bleu Cheese, Grain Mustard Vinaigrette	
<b>WILD ARUGULA SALAD</b>	<b>8</b>
Fresh Strawberries, Colorado Goat Cheese, Black Pepper Vinaigrette	
<b>HEARTS OF ROMAINE</b>	<b>8</b>
Shaved Reggiano Cheese, Toasted Focaccia, White Anchovy Eggless Caesar Dressing	
<b>ATWATER SALAD</b>	<b>7</b>
Sugar Lettuces, Frisee, Baby Red Leaf, Shaved Fennel House Made Ricotta Cheese Champagne Verjus Vinaigrette	

**CHEESE COURSE**

**5**

**CRÈME de La CHEVRE**

**COLORADO**

Fresh Creamy Chevre, Not an Aged Cheese  
Touch of Sweetness, Seasonal Fruits & Honey

**HOT CHOCOLATE CHEDDAR**

**COLORADO**

Champion Mill Cheddar, Spicy Smoky Chipotle Vein  
Accompanied With A Vein Of Cocoa

**SHAVANNO TALEGGIO**

**COLORADO**

32 Day Aged, Full Flavor, Pungent Aroma  
Surprisingly Mild Melting Flavor

**POINT REYES BLEU**

**CALIFORNIA**

Organic Green Pasteurized Milk  
Coastal Fog & Pacific Salt Air

**DELICE D'ARGENTAL**

**FRANCE**

Triple Cream Cheese  
Producing A Decadent Richness

**MAHON**

**SPAIN**

Semi Soft Cheese, Interior Can Be  
Hard & Crumbly, Creamy In Color

“GUIDED BY THE PRINCIPLES OF SUSTAINABILITY”

## COMPOSED ENTREES

<b>COLORADO RACK OF LAMB</b>	<b>38</b>
Salt & Peppered Roasted Lamb Rack, Goat Cheese & Pepper Roasted Tomato Butter Braised Potatoes, Lamb Demi	
<b>SLOW ROASTED SALMON</b>	<b>29</b>
Morel & Leek Stuffing, Nueske Bacon, Cippolini & Fava Bean Ragout Horseradish Emulsion	
<b>MUSTARD CRUSTED GRILLED FILET OF BEEF</b>	<b>42</b>
Short Rib Hash, Garlic Yukon Gold Potatoes, Grilled Asparagus Brandy Peppercorn Sauce	
<b>GRILLED DIVER SCALLOPS</b>	<b>28</b>
Braised Artichokes, Crespone Salami, Marinated Tomatoes, Lemon – Arugula Piquillo Pepper Sauce	
<b>SPICED SEARED TUNA</b>	<b>36</b>
Saffron Pistachio & Golden Raisin Risotto, Carrot – Radish Slaw Ginger Soy Glaze	
<b>PROSCUITTO WRAPPED PORK TENDERLOIN</b>	<b>27</b>
Broccolini & Sweet Potato Hash, Sour Cherry Jam Pork Demi	
<b>GRILLED IDAHO RED TROUT &amp; ROSEMARY SHRIMP</b>	<b>26</b>
Warm Beluga Lentil & Ratatouille Salad, Pepperonata Sauce	
<b>ROASTED ORGANIC CHICKEN</b>	<b>22</b>
Beet Gratin & Roasted Cauliflower, Wilted Spinach Verjus Chicken Demi	
<b>GRILLED BUFFALO RIBEYE</b>	<b>39</b>
Brioche Bread Pudding, Swiss Chard, Roasted Garlic Truffle Jus	
<b>MISO GLAZED TOFU</b>	<b>22</b>
Rice Noodles, Vegetable Julienne, Shiitaki Mushroom Dashi Broth	

## ACCOMPANIMENTS

<b>YUKON GOLD POTATO PUREE</b>	<b>6</b>
<b>TRUFFLE FRIES WITH FINE HERBS</b>	<b>8</b>
<b>PAN ROASTED WILD MUSHROOMS</b>	<b>8</b>
<b>WILTED SPINACH WITH TOASTED GARLIC, RED CHILI AND LEMON</b>	<b>6</b>
<b>SAUTEED CARROTS, ROSEMARY AND CREAMERY BUTTER</b>	<b>6</b>
<b>CHORIZO MACARONI &amp; CHEESE</b>	<b>8</b>

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