



## APPETIZERS

- PHEASANT SOUP** 8  
Back by Popular Demand! Classic Soup with Roasted Corn  
Wild Rice, Smoked Pheasant
- CHARRED BUFFALO** 12  
Hand Carved Tenderloin, Violet Mustard Aioli, Celeriac-Radish Slaw  
Crispy Poached Egg
- LOBSTER, CRAB & SCALLOP CAKE** 16  
Tomato Jam, Lobster Lemongrass Sauce
- CHILLED JUMBO PRAWN COCKTAIL** 16  
Tomato Horseradish Sauce, Meyer Lemon
- SOUR CHERRY PORK BELLY** 13  
Parsnip Mash, Sour Cherry Marmalade

## COMPOSED SALADS

- MIXED GREENS** 9  
Mixed Greens, Sliced Poached Pears, Candied Walnuts  
Bleu Cheese, Grain Mustard Vinaigrette
- WILD ARUGULA SALAD** 8  
Fresh Strawberries, Colorado Goat Cheese, Black Pepper Vinaigrette
- CLASSIC CAESAR** 10  
Hearts of Romaine, Shaved Reggiano, Toasted Focaccia Croutons  
White Anchovy, Eggless Caesar Dressing
- ATWATER SALAD** 7  
Sugar Lettuces, Frisee, Baby Red Leaf, Shaved Fennel  
House Made Ricotta Cheese, Champagne Verjus Vinaigrette

## CHEESE COURSE 5

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| <p><b>CRÈME de La CHEVRE</b><br/><b>COLORADO</b><br/>Fresh Creamy Chevre, Not an Aged Cheese<br/>Touch of Sweetness, Seasonal Fruits &amp; Honey</p> | <p><b>POINT REYES BLEU</b><br/><b>CALIFORNIA</b><br/>Organic Green Pasteurized Milk<br/>Coastal Fog &amp; Pacific Salt Air</p> |
| <p><b>HOT CHOCOLATE CHEDDAR</b><br/><b>COLORADO</b><br/>Champion Mill Cheddar, Spicy Smoky Chipotle Vein<br/>Accompanied With A Vein Of Cocoa</p>    | <p><b>DELICE D'ARGENTAL</b><br/><b>FRANCE</b><br/>Triple Cream Cheese<br/>Producing A Decadent Richness</p>                    |
| <p><b>SHAVANNO TALEGGIO</b><br/><b>COLORADO</b><br/>32 Day Aged, Full Flavor, Pungent Aroma<br/>Surprisingly Mild Melting Flavor</p>                 | <p><b>MAHON</b><br/><b>SPAIN</b><br/>Semi Soft Cheese, Interior Can Be<br/>Hard &amp; Crumbly, Creamy In Color</p>             |

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## COMPOSED ENTREES

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| <b>COLORADO RACK OF LAMB</b>   | <b>37</b> |
| Salt & Peppered Roasted Lamb Rack, Stuffed Tomato, Roasted Butter Potatoes               |           |
| <b>CHIPOTLE MAPLE GLAZED SALMON</b>  | <b>26</b> |
| Creamed Lemon Barley, Broccolini, Heirloom Tomato Crudo                                  |           |
| <b>GRILLED FILET OF BEEF</b>   | <b>38</b> |
| Short Rib Hash, Garlic Yukon Gold Potatoes, Grilled Asparagus<br>Brandy Peppercorn Sauce |           |
| <b>MUSTARD CRUSTED DIVER SCALLOPS</b>  | <b>28</b> |
| Savory Steel Cut Oat Risotto, Wild Mushroom Ragout, Pinot Noir Reduction                 |           |
| <b>SPICED SEARED TUNA</b>  | <b>36</b> |
| Saffron, Pistachio & Golden Raisin Risotto, Carrot Slaw, Ginger Soy Glaze                |           |
| <b>PAN SEARED IDAHO RED TROUT</b>  | <b>24</b> |
| White Beans, Spanish Chorizo, Smoked Tomato, Crispy Onions                               |           |
| <b>ROASTED ORGANIC CHICKEN</b>   | <b>19</b> |
| Mashed Beets, Roasted Cauliflower, Verjus Chicken Jus                                    |           |
| <b>GRILLED BUFFALO RIBEYE</b>  | <b>37</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>5</b> |
| <b>TRUFFLE FRIES WITH FINE HERBS</b>                           | <b>6</b> |
| <b>PAN ROASTED WILD MUSHROOMS</b>                              | <b>8</b> |
| <b>WILTED SPINACH WITH TOASTED GARLIC, RED CHILI AND LEMON</b> | <b>5</b> |
| <b>SAUTEED CARROTS, ROSEMARY AND CREAMERY BUTTER</b>           | <b>5</b> |
| <b>CHORIZO MACARONI &amp; CHEESE</b>                           | <b>6</b> |

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*As a courtesy to our other diners, please refrain from cell phone usage.*

