



## **Dinner Menu (Spring 2012)**

### ***first plates***

#### **sweet carrot soup.... 6.... 9**

lobster, cognac crème

#### **lemongrass & chicken noodle soup.... 6.... 9**

shiitake mushrooms, bok choy

#### **artisan cheese plate.... 15**

selection of imported and local cheeses

#### **seasonal mushroom fritto.... 10**

buttermilk fried mushrooms, sage aioli

**natural farms maple glazed pork belly.... 10**

brioche crouton

**spring vegetable terrine.... 9**

sage aioli, lavender crisps

**saffron grilled shrimp.... 12**

rosemary pesto “flan”, grilled pearl onions

**salads**

**cucumber, tomato & local neufchatel.... 8**

sweet hendrix vinaigrette, bibb lettuce

**beet rounds & bleu cheese.... 8**

Bixby greens, candied walnuts, tarragon vinaigrette

**romaine hearts.... 7**

crisp anchovy, parmesan crumble, shaved red onion

**Bixby greens & fresh berries.... 8**

blueberry mint vinaigrette, shaved parmesan, pecans

**asparagus & green bean.... 8**

toasted almonds, shaved radishes,  
honey lemon vinaigrette, Lomah dairy havarti

***features***

**panéed Tahlequah free range chicken.... 18**

polenta, brussels sprout 'slaw', cilantro crème fraîche

**herbed gnocchi & market fresh vegetables.... 17**

warm local tomato gazpacho

**grilled wild caught king salmon.... 24**

lemon pearl pasta, asparagus & fennel salad,  
lemon caper aioli

**duck two ways.... 28**

confit & warm apple salad, tarragon honey  
seared breast & butternut squash puree

**seared scallops & shrimp.... 27**

foie gras butter, grilled baby leeks and tomatoes, yukon potato puree, lobster oil

**Piedmont tenderloin filet or rib-eye steak.... 29**

coffee rub, crisp potato julienne, porcini demi-glace

**brown butter trout.... 22**

brussels sprouts, cauliflower mash, lardons

**lobster salad niçoise.... 26**

buttermilk green goddess dressing, tomato, olive,  
pearl onion, capers, green beans, yukon potato

**Colorado lamb chops.... 29**

truffled white bean puree, roasted tomato, fennel panzanella

**sides**

seasonal vegetable sauté.... 6

cilantro polenta.... 6

brussels sprouts.... 6

gnocchi with warm gazpacho.... 7

**sweets**

some of our treats are baked to order, cook times are indicated below

**seasonal cobbler for 2 (20 minute cook time).... 12**

cinnamon maple glaze

**strawberry lemon tart.... 8**

shortbread crust, ginger lime crème

**grand marnier mousse.... 7**

chocolate biscotti

**chocolate orange crème brûlée.... 8**

candied orange

**blueberry lemon bread pudding (16 minute cook time).... 9**

mint crème anglaise

**note:** all sales taxes are included in the prices listed above, what you see is what you pay, not a penny more.

**consumer advisory:** consumption of undercooked meat, poultry or fish may increase the risk of food borne illness.