

STARTERS

Warm Spinach Salad

Duck Confit, Brie, Strawberries, Beignets and Pine Nuts 9

Roasted Cauliflower Velouté

Popcorn Crema, Pumpkin Seed Oil and Toasted Pepitas 10

Heirloom Tomato Salad and Grilled Avocado

Texas Olive Oil, Arugula, Sea Salt 12

Hearts of Romaine 'Caesar'

Black Truffle Tarragon Dressing, Brioche and Egg 12

Venison Carpaccio

Sweet and Sour Shallots, Bosque Blue, and Dandelion Salsa Verde 12

Country Fried Texas Quail

Sweet Potato Puree and Fig Mustard 12

Rare Hamachi

Amarillo Aioli, Roasted Tomatillo Sorbet, Nopales 14

FEATURES

Ricotta and Black Pepper Gnocchi

Fine Herbs and Noilly Prat Vermouth 26

Confit of Sonoma Duck Leg

Clementine Spaetzle, Swiss Chard, Cherry Guajillo Sauce 28

Creekstone Farms Braised Beef

Potatoes and Celeriac, Horseradish Gremoulata 28

Caramelized Sea Scallops and Kurabota Pork Belly

Pickled Watermelon Salad with Fennel and Arugula 32

Alaskan Halibut

Beet and Carrot Jam, Black Truffle and Meyer Lemon Aioli 34

Number One Tuna

Parsnip Apple Purée, Smoked Oyster Mushrooms, Green Peppercorn and Sherry 38

SIGNATURE ITEMS

Colorado Lamb

Tomato Pepper Chutney, Lamb's Grist Mill Polenta with Fontina and Mushrooms 42

Prime Beef Tenderloin

10 oz Center Cut, Sauce Béarnaise 55

CHEF'S TASTING MENU

Create a memorable experience based on the best market products of the day prepared in our unique culinary style and paired with our signature wines.

Three-Course Prix Fixe

Soup or salad, entrée and dessert 39/person
Paired with win 55/person

Five Courses

Paired with wine 100/person

Nine Courses

Paired with win 150/person