



1st Course

Dungeness Crab Toast

local micro greens, shaved fennel, Kaffir lime ginger aioli

Buffalo Carpaccio

olives, capers, mustard aioli, sea salt, grill bread

Crespelle di Parmigiano & White Truffle Infused Flan

wild chanterelle jus

Baby Yukon Gold Potato Leek Soup

kumamoto oyster, apple, shallot

2nd Course

Maine Lobster Gnocchi

spinach, dried tomato, lobster broth

Duck and Local Oyster Mushroom Ragú

fresh papperdelle, black truffle-madeira emulsion

Pan Seared Sea Scallops

roasted local heirloom squash, long farms bacon lardons, cremé fraiche, chives

Roasted Quail

garlic seared chard, winter fruit compote, sherry gastrique

Grilled Pear & Crispy Polenta

dolce latte gorgonzola, toasted pine nuts

3rd Course

Herb Roasted Colorado Lamb

Hazel Dell shiitake mushroom potatoes, roasted cauliflower, wilted spinach, lamb-fennel essence

Grilled Colorado Never Ever Filet Mignon

local root vegetable gratin, roasted brussel sprouts, caramelized salsify, long farms bacon lardons, black truffle jus

Boneless Short Rib

braised with Cabernet and porcini, parsnip puree, red wine braised cabbage, juniper jus

Winter Vegetable Tasting

roasted organic butternut squash cannelloni, caramelized salsify & roasted shiitake mushrooms, parmigiano fonduta, swiss chard & pomegranate, kale lemon avocado salad

Crispy Skin Duck

black truffle soft polenta, thyme roasted local carrots, wilted spinach, cranberry gastrique

4th Course

Classic Italian Tiramisu

housemade lady fingers, chocolate sauce, sabayon, espresso beans

Lemoncello Cheesecake

candied lemon & mint, cherry coulis, hazelnut crust

Raspberry Almond Tart

mascarpone ice cream

Dark Chocolate Paradise

whipped cream, mango, kiwi, crème anglaise, raspberry coulis

\$75 per person
\$25 optional wine pairing

*menu subject to change based on availability

