

Restaurant Week

April 20 - 29th 2018



PRIX FIXE MENU 18.71

With Vegetarian (V) & Gluten Free Options (GFo)

Amuse

Cup Lamb Lentil Soup
with Buckner Family Farms Lamb

Beet Tartar on Endive v, GF

Radish & Cucumber Salad v, GF
with Avocado Citrus Vinaigrette, Ollin Farms Radishes & Rocky
Mountain Fresh Cucumbers

Heirloom Tomato Caprese Salad v, GF
Rocky Mountain Fresh Heirloom Tomatoes & Basil

Oysters
East Coast Chunu with Champagne Mignonette GF

Entrée

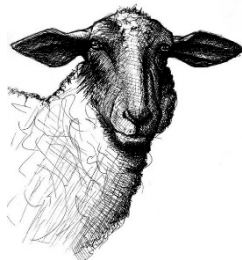
Mushroom Ravioli v
with Butternut Squash, Coconut Cream, Hazel Dell Mushrooms
& Toasted Almonds

Spaghetti Squash with Shrimp
Broccoli Rabe Coconut Cream Pesto V option, GF

Wagyu Stroganoff
7x Farms Wagyu Beef, Hazel Dell Mushrooms, Red Onions,
Sour Cream over Pappardelle GF option

Dessert

Chocolate Torte & Cheesecake Duo v, GF
Brie Berry Ice Cream v, GFo



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Amuse

Beet Tartar on Endive

Radish & Cucumber Salad
with Avocado Citrus Vinaigrette, Ollin Farms Radishes & Rocky
Mountain Fresh Cucumbers

Heirloom Tomato Caprese Salad
Rocky Mountain Fresh Heirloom Tomatoes & Basil

Entrée

Broccoli Rabe & Spaghetti Squash
Broccoli Rabe Coconut Cream Pesto

Quinoa Bowl
Rocky Mountain Fresh Farms Heirloom Cherry Tomatoes,
Kale, Avocado & Chili Aioli

Squash Medley
with Butternut Squash, Coconut Cream, Hazel Dell Mushrooms
& Toasted Almonds

Dessert

Mango Brulee
with Pineapple Salsa
Drunken Pear

