



Appetizers

SMOKED SALMON

pastrami smoked salmon, bagel chips, red onion, capers, dijon crême fraiche and pickled organic mushrooms

SPLIT PEA SOUP

smoked ham and gruyere grilled cheese

SHRIMP CREPE

petite shrimp, caramelized shallots, peas and wild mushrooms with a classic mornay sauce

DUCK BREAST

crispy duck breast over green apple golden raisin risotto

BURATTA SALAD

arugula, serrano ham, romesco, grilled semolina and a balsamic glaze

TOMATO SALAD

mixed greens, heirloom tomatoes, candied walnuts, gorgonzola cheese and a red wine vinaigrette

CRABMEAT & GRILLED ASPARAGUS SPRING ROLL

jumbo lump crabmeat, asparagus, pancetta, crispy spring roll and a paprika-basil aioli

Entrees

EGGS BENEDICT

two poached eggs on an English muffin with grilled filet mignon and hollandaise

BLACK SEA BASS

pan seared sea bass, herbed garlic vinaigrette, toasted almonds and julienne roma tomatoes

LOBSTER OMELET

lobster, spinach, caramelized shallots and brie cheese folded into four fluffy eggs

GRILLED LAMBCHOP (additional \$5)

Mediterranean marinated Colorado lamb, roasted turnip, pearl onion and fava beans with a pinot noir reduction

SHRIMP FRITATTA

Shrimp, asparagus, smoked ham and swiss cheese served with fresh fruit and home fries

FAROE ISLAND SALMON

everything crusted salmon, grilled bok choy, spring vegetable salad finished with a citrus-ginger vinaigrette and soy reduction

RAVIOLI

wild mushroom ravioli, Easter ham, mixed cherry tomatoes, peas and a roasted garlic beurre fondue

Dessert

BROWNIE A LA MODE

WILD BERRY CHEESE CAKE

APPLE PEACH COBBLER

TOASTED ALMOND CRÈME BRULEE

3 COURSES - \$35 PER PERSON (NOT INCLUDING TAX & GRATUITY)

An 18% gratuity will be added to parties of 8 or more. Please refrain from any substitutions.

**By order of the Department of Health, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

EXECUTIVE CHEF CORRIE DIETRICH