



## Appetizers

### SPLIT PEA SOUP

smoked ham and gruyere cheese \$7

### DUCK BREAST

crispy duck breast over green apple golden raisin risotto \$12

### BURATTA SALAD

arugula, serrano ham, romesco, grilled semolina and balsamic glaze \$13

## Entrees

### BLACK SEA BASS

pan seared sea bass, herbed garlic vinaigrette, toasted almonds  
and julienne roma tomatoes \$28

### GRILLED LAMBCHOP

Mediterranean marinated Colorado lamb, roasted turnip, pearl onion  
and fava beans with a Pinot Noir reduction \$38

### FAROE ISLAND SALMON

everything crusted salmon, grilled bok choy, spring vegetable salad  
finished with a citrus-ginger vinaigrette and soy reduction \$26

## Dessert

### BROWNIE A LA MODE

### WILD BERRY CHEESE CAKE

### APPLE PEACH COBLER

### TOASTED ALMOND CRÈME BRULEE

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

