



DINNER MENU

Starters

- Onion Soup - *"modern style" slow roasted 1015 onions and gruyère crostini* 8
- Sweet Corn and Potato Chowder - *seared diver scallop and Spanish chorizo oil* 12
- Mediterranean Mussels - *tomato, garlic, red curry and coconut milk broth with garlic toast* 16
- Tuna Tartare - *spicy remoulade, ponzu sauce and crispy sesame tuiles* 21
- Beef Carpaccio - *prime beef thinly sliced with parmesan vinaigrette and grilled sourdough* 16
- Calamari - *quick fried with two dipping sauces: remoulade and sweet and spicy glaze* 12
- Veal Sweetbreads - *fricasee of wild mushrooms and sweet corn with whole grain mustard sauce* 19
- Hudson Valley Foie Gras - *honey/truffle grilled pear, baby arugula, crispy prosciutto* 23
- Roasted Beets - *arugula, candied walnuts, Texas goat cheese, basil oil and balsamic glaze* 14
- Bistro Caesar Salad - *crisp romaine with sweet pepper crostini and truffled potato croutons* 12

Main Course

- King Salmon - *fennel dusted, organic tomato/white bean ragout, andouille sausage, balsamic* 34
- Ahi Tuna - *seared rare, local vegetable stir fry, wasabi whipped potatoes, soy/lemon butter sauce* 36
- Mountain Trout - *lobster and roasted fingerling potatoes, green beans and caper beurre noisette* 29
- Diver Scallops - *pan roasted, new potato confit, baby spinach, smoked bacon, horseradish sauce* 34
- Poulet A'La Orange - *roasted chicken, root vegetables, dried cranberries and orange glaze* 26
- Maple Leaf Duck - *seared breast and roasted leg, apricot wild rice, broccolini and port redux* 34
- Veal T-bone - *grilled with asparagus risotto, jumbo lump crab and béarnaise* 39
- American Kobe Beef Burger - *grilled with seared foie gras and truffle pommes frites* 32
- Prime Steak Frites - *strip loin with wild mushrooms, organic hydro watercress and pommes frites* 39
- Colorado Lamb Rack - *focaccia crusted, merguez sausage/potato hash, local roasted eggplant* 45
- Kurobuta Pork Shank - *slow braised, swiss chard, caramelized sweet potatoes, braising jus* 39

Sides

Truffle Pommes Frites 9 *Garlicky Spinach* 6 *Asparagus* 8 *Daily Risotto* 10

*20% gratuity added to parties 6 or more \$4 split plate charge
chef/owner: John Sheely executive chef: José Luis Vela*