

APPETIZERS

Rocky Mountain Game Platter , serves two Smoked Air Dried Buffalo, Venison Ham, Pepper Duck Breast, Game Pate, Elk Salami, Mustard Melons & Cranberry Relish	26
Curried Lentil & Vegetable Soup	12
Belgium Endive, Radicchio, Grilled Nectarine, Soft Goat Cheese, Red Onion Vinaigrette	14
Lobster & Crab Cake, Heirloom Gazpacho, Avocado	16
Seared Peppered Beef Filet, Roasted Beets, Fingerlings, Dijon Vinaigrette, Watercress	17
Porcini Gnocchi, Artichoke, Oven Dried Tomatoes, Enoki Mushrooms, Manchego Cheese	15
Seared Scallops, Black Rice Risotto, Green Curry Sauce	17
Romaine Lettuce, Caesar Dressing, Crisp Pancetta, Shaved Padano, Anchovy Crostini	14
Duck Confit Spring Roll, Peach & Cherry Compote, Pea Shoots	16

SPECIALTIES

Roasted Salmon, Sautéed Green Beans, New Potatoes, Almonds, Chili Pepper Vinaigrette	30
Fresh Pacific Halibut, Shellfish Couscous Stew, Herb Butter	33
Free Range Chicken Breast, Pearl Onions, Mushrooms, Prosciutto, White Wine, Gnocchi	29
Grilled Beef Tenderloin, Lobster Ravioli, Tomato Confit, Scallions	37
Ranch Elk Ribeye Steak, Sweet Potato Goat Cheese Terrine, Bitter Chocolate Game Glaze, Raspberry Relish	39
Roast Pumpkin Seed Crusted Lamb Rack, Lamb Shank Barley Risotto, Minted Ratatouille Sauce	36
Grilled Buffalo Striploin, Morel Mushroom Sauce, Sweet Potato Frites	35
Slow Roasted Heritage Pork Shoulder, Buttermilk Potato Mash, Pecan, Fennel & Apple Slaw, Pan Juices	33
Spiced Vegetable Samosas, Tamarind Tomato Relish, Mango Salad	25