



Rocky Mountain Charcuterie Board
A Selection of Regionally Produced Smoked Game and Fish,
House Made Accompaniments 24

**Oven Roasted Beets, Shaved Fennel, Arugula Salad,
Lime Horseradish Vinaigrette, Soft Sheep Cheese 14**

**Romaine Hearts, Creamy Parmesan Dressing,
Brioche Croutons, Double Smoked Bacon Lardons 14**

Sunchokes & Cauliflower Puree, Hotchkiss Arugula Pesto 11

**Seared Diver Scallops, Fresh Spinach, Salted Cashews,
Blood Orange Fireweed Honey Vinaigrette 17**

**Steamed PEI Mussels, Double Smoked Bacon,
Velvet Fog Beer Cream Sauce, Sweet Garlic Crostini 15**

**Creamy Caramelized Mushroom Ragout, Baked Manchego Parsley Polenta,
Truffle Oil 16**

**Wild Rice, Torn Spinach, Fairwinds Goat Cheese Risotto,
Toasted Almonds, Cold Pressed Canola Oil 20**

**Game Meatloaf, Double Smoked Bacon Pearl Onion Glaze,
Arugula Spaetzli, Green Beans 20**

**Roasted Red Spring Salmon, Cherry Tomato Jam,
Sour Cream & Chive Potato Mashed, Port Wine Reduction 22**

**Free Range Chicken Breast, House Made Duck Confit Spring Roll,
Artisan Lettuce, Pomegranate Syrup 21**