

APPETIZERS

Rocky Mountain Charcuterie Platter , serves two Smoked Air Dried Buffalo, Prosciutto, Peppered Duck Breast, Game Pâté Elk Salami, Sylvan Star Gouda, Mustard Melons & Cranberry Relish	28
Baked French Onion Soup, Three Cheese Crostini	13
Endive & Radicchio Salad, Poached Pear, Sherry Vinaigrette, Hazelnut Crusted Goat Cheese	16
Baby Gem Romaine, Ceaser Dressing, Grilled Lemon, Candied Bacon, Garlic Baguette	15
Natural Raised Alpine Beef Flank, Gnocchi Parisian, Spinach, Forest Mushrooms, Sage Brown Butter, Pecorino Cheese	18
Seared Scallops, Creamy Celeriac, Braised Apples, Herb Vinaigrette	18
Duck Confit Cassoulet, French Lentils, Cherry tomatoes, Pork Belly, Garlic Crumbs, Black Currant Reduction	17

SPECIALTIES

Arctic Char, Scallion Crusted Potatoes, Butternut Squash Puree, Braised Chippolini Onions, Bacon & Spinach	32
Braised Short Rib & Coffee Crusted Elk Tenderloin, Sweet Potato Puree, Chocolate Game Reduction	39
Grilled Buffalo Ribeye, Roast Herb Baby Potatoes, Peppercorn Reduction, Crisp Onion Frites	37
Free Range Chicken Breast, Mushrooms, Prosciutto, Pearl Onion, Fresh Herb, Lodge Gnocchi	30
Seared & Poached Lamb Sirloin, Pinot Noir Thyme Reduction, Yukon Gold Gratin, Mustard Haricot Verts	33
Natural Raised Alpine Beef Striploin, Crisp Oxtail Croquette, Butter Beans, Cherry tomato Jus	36
Winter Vegetable Soufflé Roll, Mascarpone Cheese, Mushroom Confit, Herb Cream	27