

Appetizers

Roasted Baby Beets and Pear Salad
Arugula, Radicchio, Marcona Almonds, Fennel, Pear Vinaigrette

Baby Ranch Greens
Point Reyes Blue Cheese, Hearts of Palm, Candied Pecans, Pomegranate Vinaigrette

Braised Short Rib Raviolis
Ricotta Salata, Spinach, Cipollini Onions, Organic Mushrooms, Chianti Cream Sauce

Duck Confit & Forest Mushroom Tart
Aged White Cheddar, Caramelized Onion, Frisée, Ranch Meyer Lemon Vinaigrette

Dos Pueblos Farms Abalone
Udon Noodles, Kaiware Shoots, Edamame, Lemongrass Ginger Dashi Broth

Dungeness & Jumbo Lump Crab Cake
Petit Herb Salad, Three Chili Aioli, Persimmon Relish

Pan Seared Foie Gras
Poached Pear, Cinnamon Brioche French Toast, Baby Mâche, Port Reduction

Calvisius Imperial Oscietra Caviar

Entrée

Local Spiny Lobster
Herb Mascarpone Risotto, Baby Cauliflower, Saffron Nage

Cedar Plank Scottish Salmon
Beluga Lentils, Broccolini, Charred Tomato Vinaigrette

Pan Seared Diver Scallops
House Made Herb Pasta, Asparagus, Oven Dried Tomatoes, Truffle Beurre Blanc

Roasted Colorado Rack of Lamb
Pee Wee Potatoes, Lardons, Goat Cheese, Fall Vegetable Hash, Lamb Sauce

Prime Filet of Beef
Forest Mushroom Potato Roesti, Sofrito Rainbow Chard, Pinot Noir Demi Glace

Peppercorn Dusted Rack of Venison
Sweet Potato Gratin, Braised Red Cabbage, Blackberry Sauce

Carnaroli Risotto
Artichoke Hearts, Asparagus, Preserved Lemon, Cherry Tomatoes

~ Executive Chef John Trotta ~