



First

Colorado Corn Soup, Summer Succotash, Crisp Pork Belly \$12

Heirloom Tomato Salad, Ricotta Cheese, Garlic Confit, Herb Emulsion \$11

Baby Beet Salad with Anjou Pear, Mache,
Candied Walnuts, Goat Cheese Coulis \$13

Grilled Caesar Salad with Romaine Hearts,
White Anchovies, House Crouton, Reggiano Parmesan \$10

Spinach and Ricotta Ravioli, Veal Crimini Jus,
Mascarpone Foam, Parmesan, Parsley Chips \$11

Mixed Baby Greens, Spiced Pecans, Golden Figs,
Goat Cheese Fritters, Smoked Goose Vinaigrette \$12

Porcini Encrusted Diver Scallops,
Shaved Cauliflower, Summer Truffles, Reggiano Jus \$13

PEI Mussels, Tomatoes, Spinach, Garlic, Grilled Bread \$11

Ahi Tuna Crudo, Black Chick Peas, Lemon Agrumato,
Shaved Onion, Oregano \$12

A gratuity of 18% will be added to parties of eight or more



Pasta Specials

Fettucine alla Genovese with Pesto, Eggplant,
Broccolini, Artichoke, Sundried Tomatoes \$22

Fettucine al Frutti de Mare with Scallops,
Shrimp, Lump Crab, Spicy Tomato Sauce, Basil \$22

Spring Lamb Ragout, Pappardelle, Vegetable Mirepoix, Red Wine \$22

Risotto al Quattro Formaggio, Parmesan, Romano, Fontina, Provolone \$22

Risotto Primavera with Spring Peas, Morels, White Wine, Herb Emulsion \$22

Maine Lobster Risotto,
Asparagus, Shallot, Cherry Heirloom Tomatoes \$22

Entrées

Veal Tenderloin Medallions, Veal Cheek stuffed Squash Blossom,
Summer Squash Puree, Chanterelle Mushrooms and Pearl Onion Jus \$35

Char Grilled Filet Mignon, Gouda Croquette,
Porcini Mushrooms, Fava Beans, Colorado Corn Coulis, Ramp Puree \$34

Pan Seared Colorado Rack of Lamb,
Eggplant Cous Cous, Red Pepper Syrup, Olive and Mint Tapenade \$37

Chicken Rouelle, Petit French Lentils,
Swiss Chard, Sauterne Poached Apples, Whole Grain Mustard Vinaigrette \$29

Crispy Alaskan Black Cod, Baby Fennel Confit,
Cippolini Onions, Orange Supremes, Macona Almonds \$28

Spiced Wild King Salmon, Lobster Mashed Potatoes, Garlic Chive Puree \$28

Pan Roasted Atlantic Monkfish Paella, Basmati Rice,
Tomatoes, Artichokes, Lobster, Chorizo, Saffron Broth \$30

Wild Alaskan Halibut- Artichokes, Eggplant, Roasted Tomatoes, Kalamata Olives,
Mussels \$29