

Regional Dinner

Colorado - The Centennial State

March 25th

5:30-7:30 PM

\$39.95 per person plus tax & service charge

Appetizers

Lamb Lollipop

Grilled lamb lollipops, rosemary and cherry gastrique, arugula, tarragon, walnuts

Denver Omelette Arancini

Caramelized onion, smoked ham, roasted red pepper, cheddar, risotto, chive aioli

Soup

Colorado Green Hatch Chili

Pork shoulder, green hatch chiles, onion, garlic, tomatoes

Salads

Chopped Millet

Cooked millet, cucumber, grape tomato, banana peppers, toasted pistachios, fresh mozzarella, spinach, lemon vinaigrette

Palisade Peach

Peaches, goat cheese, toasted almonds, crispy prosciutto, arugula, basil, white balsamic vinaigrette

Entrées

Breckenridge Denver Steak

Denver steak sous vide and seared, Breckenridge beer infused hollandaise, creamy corn and barley risotto, grilled asparagus, lemon juice

Brown Butter Trout

Seared trout with sage brown butter, shallot and squash beluga lentils, roasted carrots, caramelized honey, fried sage, piñón nuts

Bison Ribeye

Grilled bison steak, blue cheese bacon compound butter, hasselback potato, chives, grilled broccolini, crispy onions, balsamic glaze

Sweet Corn Ravioli

Sweet corn, caramelized shallots, roasted golden beets, and chevre wrapped in pasta, roasted poblano cream sauce, red beet crisps, crumbled goat cheese, microgreens

Menu subject to change to ensure the freshest ingredients possible.