

*Regional Dinner*  
*Colorado - The Centennial State*

*March 25<sup>th</sup>*

*5:30-7:00 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.