

Easter Dinner

Sunday, April 4, 2010

*Prix Fixe Menu includes your choice of one Appetizer, Entrée & Dessert
Price determined by Entrée selection*

Appetizers

Sweet Corn Bisque

Arugula & Buffalo Mozzarella Salad w/Roasted Sweet Red & Yellow Peppers & Grilled Eggplant

Caesar Salad w/Brioche Croutons & Marinated White Anchovies

Fried Mussels w/Chanterelle, Bacon & Saffron "Chowder"

Green Salad w/Cherry Tomatoes, Grana Padano, Lemon & Extra Virgin Olive Oil

***Seared Gulf Shrimp & Shrimp Sausage** w/Fried Chickpeas & Cured Lemon, Romesco Sauce

***Spiced Pumpkin Pierogi** w/Hen of the Woods, Swiss Chard & Pine Nuts

Entrées

Trenette Pasta w/Wild Mushroom Ragoût

Swiss Chard & Pecorino Toscano

45

Pan Roasted Atlantic Salmon

Bacon & Onion Stew, Horseradish Potato Mousse

49

Sautéed Wild Striped Bass

Guanciale, Zucchini & Savoy Cabbage, Spicy Tomato Bouillabaisse Broth

52

Seared Sea Scallops

Asparagus, Hen of the Woods & Fava Bean Risotto, Black Truffle Vinaigrette

57

Roasted Organic Chicken

Creamy Potato Purée, Porcinis, Brown Butter Carrots & Peas

48

Red Wine Braised Short Ribs

Truffled Parsnip Purée, Chestnut Gnocchi & Glazed Root Vegetables

53

Grilled Filet of Beef

Garlic Whipped Potatoes, Sautéed Spinach & Crispy Onion Rings

62

Denver Leg of Venison

Spiced Acorn Squash, Brussels Sprouts & Lardons, Lingonberry Sauce

58

Herb Crusted Rack of Colorado Lamb

Wild Mushroom & Pearl Barley Risotto

63

Grilled Dry Aged New York Strip Steak -16oz.

Roasted Chanterelles & Blue Cheese Potato Purée

65

Desserts

Morello Cherry Financier w/Champagne Gelato*

Chocolate Hazelnut Mousse Cake*

Wild Strawberry Semifreddo

White Chocolate Cheesecake w/Banana Nutmeg Gelato

Assorted Cookies*

Executive Chef: Stephen Lewandowski
An 18% gratuity will be added to parties of 5 people or more

Wines by the Glass

Champagne

- Gremillet, 'Brut Grande Réserve' 18 Aube NV

White

Sauvignon Blanc

- Sandy Cove, New Zealand '09 12

Riesling

- Mönchhof Mosel, Germany '08 10

Grüner Veltliner

- Donabaum Federspiel Wachau, Austria '08 12

Viognier

- Jeanne Marie California '07 12

Chardonnay

- Jeanne Marie California '08 9

Red

Pinot Noir

- Evening Land Vineyards Oregon '07 19

Grenache

- Domaine de L'Ameillaud Cairanne, Côtes-du-Rhône '07 12

Merlot

- Jeanne Marie, California '07 9

Malbec

- Casa Marguery, Argentina '08 12

Shiraz

- Troll Creek Barossa '03 14

Cabernet Sauvignon

- Jeanne Marie California '08 9

David Gordon, Wine Director

On the Side

- Crispy Onion Rings 5
- Whipped Potatoes 6
- Sautéed Spinach w/Garlic 8
- Brown Butter Peas & Carrots 6
- Poached Asparagus 7
- Sautéed Chanterelles 12

Please inform your server of any food allergies
*These dishes contain nuts or nut oil.