

## APPETIZERS

### **GNOCCHI VERDE**

Hand Rolled Spinach and Ricotta Cheese Gnocchi in a Parmesan Cream Sauce

10

### **HUDSON VALLEY FOIE GRAS**

Seared Foie Gras, Honey Comb, Toasted Walnuts, Sherry Gastric

15

Paired with Muscat Beaumes de Venise **15/glass**

### **LOBSTER RAVIOLI WITH TIGER SHRIMP**

Tiger Shrimp & Lobster Ravioli, Red Pepper Lime Coconut Curry Sauce

12

### **DUO OF CRAB**

Tasmanian Red Crab, Spring Greens, House Made Mustard, Pan Seared Maryland Blue Crab, Pesto Buerre Blanc

14

### **BIG EYE TUNA**

Ceviche of Tuna, Avocado, Fresh Lime, Extra Virgin Olive Oil, Cilantro

14

### **ITALIAN WHITE ANCHOVIES**

White Anchovies, Roasted Red Peppers, Lemon Segments, Herbed Olive Oil, Parsley

10

### **CHEESE TASTING**

Saint Andre, P'tit Basque, Haystack Mountain Chevre, English Stilton, Vanilla Cherries, Balsamic Reduction

16

### **A VARIETY OF MUSHROOMS WITH CHEVRE & FRESH ROSEMARY**

Shiitake, Tree Oyster & Crimini Mushrooms, a Splash of Cream & Boulder's Haystack Dairy Chevre

10

## SALADS

### **APPLE STILTON PECAN SALAD**

Field Greens, Crumbled English Stilton, Granny Smith Apples, Red Onion, Toasted Pecans, Red Wine and Honey Vinaigrette

9.5

### **BABY SPINACH SALAD**

Baby Spinach, Haystack Dairy Chevre, Crispy Pancetta, Dried Cherries, Toasted Walnuts, Balsamic Vinaigrette

9.5

### **TRADITIONAL CAESAR SALAD**

Romaine, Garlic Herb Croutons, Grana Parmesan, Caesar Dressing

9.5

## ENTREE

### PAPPADELLE PASTA

Wild Mushrooms, Porcini Cream Sauce, Parmesan

21

### BUTTERNUT SQUASH RISOTTO

Butternut Squash, Poblano Pepper & Goat Cheese Relleno, Carnaroli Rice

26

### CALIFORNIA BLACK SEABASS

Seared Bass, Red Lentils, Wilted Watercress, Red wine Reduction

28

### KONA AHI AND DIVER SCALLOPS

Black Sesame Seed Crusted Seared Tuna, Tempura Diver Scallops, Coconut Rice, Lime Curry Sauce

30

### DIVER CAUGHT SEA SCALLOPS

Seared Scallops, Parmesan White Truffle Polenta Cake, Hazelnut Butter, Sherry Syrup

29

### PORK THREE WAYS

Pancetta Wrapped Pork Tenderloin, Bacon, Walnuts, Apple Stuffing, Apple Cider Butter

28

### DUO OF DUCK

Seared Duck Breast, Duck Confit Risotto Cake, Sherry Reduction, Garlic Sauce

27

### COLORADO BUFFALO SHORT RIBS

Cabernet Braised Short Ribs, Roasted Potatoes, Pearl Onions, Spinach, Garlic Reduction

35

### NEW ZEALAND LAMB

Charred Rack of Lamb, Saffron Couscous, Manchego Cheese, Chorizo Sausage, Artichoke Hearts, Olives

31

### COLORADO ANGUS FILET MIGNON

38

### BORDELAISE SAUCE

Velvety French Classic Sauce of  
Reduced Red Wine, Beef Stock & Shallots

### STILTON ALE

Pearl Onions, English Stilton  
Odells 90 Schilling

Please enjoy a piece of seared Foie Gras with any entrée for \$9