

*“Le Menu Gourmand”*  
**Four Course Daily Tasting Menu**  
**\$ 75**

*Pour Commencer*

**Soup du Jour**

10

**Onion Soup**

14

**Hot Foie Gras**

caramelized vanilla poached pear - sauterne coulis - ginger bread dust

22

**Butternut Squash Ravioli**

thyme ginger – vegetarian broth

15

**Goat Cheese Salad - Pickled Root Vegetables**

honey goat cheese - organic mint leave - Champagne grape seed vinaigrette

17

*Entrée*

**Boneless Beef Short Ribs**

wine reduction - pomme gaufrette

36

**Grilled Colorado Lamb Chops**

confit & caramelized porcini onion - young garlic - green beans - sweet potato - garden  
rosemary casserole

42

**Roasted Elk Filet**

tarragon “Cromesqui “ potato - forest mushroom - port wine sauce

40

**Grass Fed Beef Tenderloin**

shallot bone marrow chorizo parmesan gratin - red wine reduction

40

**Roasted Free-Range Chicken**

cauliflower cream fraiche mousseline - bacon carcuma foam

34

**Artic Chard**

corn chowder broth - crispy skin pickled salad

36

**Dover Sole Meunière**

crispy potato tuile - baby spinach - lemon beurre noisette

44

**Vegetarian Risotto**

GF parmesan crumble - Arborio risotto - grilled asparagus salad

30

For tables of 8 guests or more, 20% service charge will be added at our discretion

Please no cell phones

Split plate charge: Appetizer \$5.00 – Main course \$ 7.00

All items on this menu are made to order. Please allow time for preparation