

Choose 3 Appetizers, 4 Entrees, and 2 Desserts for \$45/per person:

Appetizers:

PEI MUSSELS 'nduja broth, pancetta, bread crumbs, garlic aioli toast
GRILLED ASPARAGUS tonado dressing, eggs, pickled ramps, smoked almonds
SWEET POTATO BRAVAS mole, pumpkin seeds, chimichurri, herbs
LITTLE GEM SALAD goddess dressing, pancetta, pickled watermelon radish, crispy shallots
WAGYU BEEF CARPACCIO* tomato, caramelized onion, pickled pepper

Entrees:

HANGER STEAK pomme puree, red wine demi, chive
PORK TENDERLOIN spring kimchi, strawberries, chili lime glaze, sesame seed salsa
BEET GNOCCHI artichoke ragout, maitake, parmesan, pea pesto
CHICKEN PICATTA capper butter sauce, herb couscous, yogurt, grilled lemon
COLORADO BISON RIBS blackberry bbq, spring slaw, smoked almonds
ROASTED VEGETABLE BUCATINI basil pesto, pine nuts, sour cream, parmesan, herbs
NORWEGAIN SALMON grilled asparagus, artichoke yogurt, carrot & artichoke slaw

Dessert:

CHOCOLATE FONDANT caramelized banana, peanut butter cream, coffee crumb
WHIPPED BERRIES rosemary crumb, kiwi, honey
BASIL PANNA COTTA st germain marinated strawberries, caramel glass
SWEET COCONUT PARFAIT blueberry, ginger honey, pastry crisps, smoked almonds

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Appetizers:

SWEET POTATO BRAVAS mole, pumpkin seeds, chimichurri, herbs
PEI MUSSELS 'nduja broth, pancetta, breadcrumbs, garlic aioli toast
WAGYU BEEF CARPACCIO* tomato, caramelized onion, pickled pepper,
GRILLED ASPARAGUS tonado dressing, eggs, pickled ramps, smoked almonds
CRAB & LITTLE GEM SALAD goddess dressing, pancetta, pickled watermelon radish, crispy shallots

Entrees:

NY STRIP pomme puree, red wine demi, chive
PORK TENDERLOIN spring kimchi, strawberries, chili lime glaze, sesame seed salsa
CHICKEN PICATTA capper butter sauce, herb couscous, yogurt, grilled lemon
ROASTED VEGETABLE BUCATINI basil pesto, pine nuts, sour cream, parmesan, herbs
BEET GNOCCHI artichoke ragout, maitake, parmesan, pea pesto
COLORADO BISON RIBS blackberry bbq, spring slaw, smoked almonds
COLORADO LAMB T-BONES mustard broccolini, almond romesco, pomegranate molasses
NORWEGAIN SALMON grilled asparagus, artichoke yogurt, carrot & artichoke slaw

Dessert:

CHOCOLATE FONDANT caramelized banana, peanut butter cream, coffee crumb
WHIPPED BERRIES rosemary crumb, kiwi, honey
BASIL PANNA COTTA st germain marinated strawberries, caramel glass
SWEET COCONUT PARFAIT blueberry, ginger honey, pastry crisps, smoked almonds