**Amuse**

Smoked Chateaubriand Carpaccio au Poive (complementary)

*Sevruga Caviar, Salt Cured Egg Yolk, Fried Capers, Purple Dijon Aioli*

**Starter**

Chili Lime Seared Gulf Tiger Prawn $16

*Candied Jalapeno, Supreme Citrus Segments, Blood Orange Beurre Blanc*

Warm Brie & Local Honey $14

*Strawberry Preserves, Spiced Pistachios, French Bread, Pumpkin Seed Brittle*

**Salad/Soup**

Crispy Prosciutto & Wintergreen Salad $15

*Local Aquaponics Greens, Smoked Luxardo Cherries, Farmer’s Feta, Toasted Hazelnuts, Candied Orange Zest, Port Balsamic Reduction*

Contemporary Wedge Salad $12

*Baby Iceberg Lettuce, Roquefort Crumbles, Curled Scallions, Bacon Jam, Avocado Ranch Dressing*

Roasted Heirloom Tomato Basil Soup $10

*Whipped Burrata, Shaved White Alba Truffle, Extra Virgin Olive Oil, Garlic & Herb Crostini*

**Entree**

Cherrywood Smoked Alaskan Halibut Pave $34

*Fumet Poached Parisienne Potatoes, Caramelized Fennel, Charred Asparagus*

*Tomato Consommé*

Prime Beef Tenderloin Filet $46

 *Roasted Rosemary Cauliflower, Wilted Greens, Whipped Garlic Potatoes, Demi*

*\*\*add cold water lobster tail: $24*

Moroccan Spiced Muscovy Duck Breast $36

*Sautéed Bacon Brussels, Cranberry & Wild Rice Pilaf, Chartreuse Glace*

Sage & Juniper Crusted Colorado Lamb Chop $48

*Grilled Baby Carrots, Black Eyed Pea & Pork Belly Cassoulet, Balsamic Reduction*

**Dessert**

Cinnamon Apple Fritters $10

*Homemade Caramel, White Chocolate Ganache, Candied Peanuts*

Molten Chocolate Lava Cake $12

*Chantilly Cream, Spun Sugar Cage, Raspberry Gastrique*