

APPETIZERS

MOULLARD DUCK FOIE GRAS

Ginger Pear Nectar, Shallot Jam & Balsamic Figs

BERKSHIRE PORK BELLY

Jicama, Daikon Sprouts, Green Curry

HAMACHI CRUDO

Avocado Pudding, Radish, Grey Sea Salt

JUMBO SHRIMP

Fried Vermicelli, Cinnamon, Manila Clam

CAVIAR AND OYSTERS

Salsify Cream, Spinach, Royal Sturgeon Caviar

SMOKED SALMON

Horseradish Mascarpone, Lemon Nectar, Fried Capers



SOUP AND SALADS

BUTTERNUT SQUASH & APPLE

St. Andre Cheese, Sage, Pumpkin Seed Oil

JUMBO LUMP CRABMEAT

Asian Pear, Avocado, Cucumber

HEART OF PALM

Maytag Blue Cheese, Beets, Endive, Hazelnut Dressing



ENTREES

MANO DE LEON SEA SCALLOPS

Cajun Spice, Mango, Chervil

TASMANIAN SALMON

Risotto Cake, Cucumber Raita, Tomato Parmesan Broth

KABAYAKI GLAZED BLACK BASS

Shiitake Mushrooms, Broccolini, White Shrimp Miso Broth

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### **BEEF TENDERLOIN & SHORT RIB**

*Potato-Parsnip Puree, Oyster Mushrooms, Cabernet Truffle Honey*

### **ROCKY MOUNTAIN ELK TENDERLOIN**

*Balsamic Portobello, Celery Root, Black Pepper Oil*

### **ROSEN COLORADO LAMB RACK**

*Lamb Belly, Asparagus, Roasted Garlic*

### **PRIX FIXE**

*3 Courses @ \$79*

*4 Courses @ \$89*

*5 Courses @\$99*