

DINNER MENU

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

OYSTER CREAM

Lychee, Chervil, Royal Sturgeon Caviar



SOUP AND SALADS

BUTTERNUT SQUASH & APPLE SOUP

St. Andre Cheese, Sage, Pumpkin Seed Oil

JUMBO LUMP CRABMEAT

Asian Pear, Avocado, Mâche, Cucumber

ROMAINE ON PARMESAN

Parmesan Custard, Radish, Prosciutto Dust



ENTREES

AHI TATAKI

Meyer Lemon, Cucumber, Blood Orange

TASMANIAN SALMON

Risotto, Cucumber Raita, Tomato Parmesan Broth

KABAYAKI GLAZED BLACK BASS

Shiitake Mushrooms, Broccolini, White Shrimp Miso Broth



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

DINNER DESSERT


CHILI CHOCOLATE PUDDING CAKE

Strawberry-Cheesecake Icecream & Spicy Peanuts

 *DOW'S LBV 2000 VINTAGE PORT*

CHAI TEA BUTTERMILK PANNA COTTA

Brûlée Banana & Crystallized Ginger

 *RENWOOD ORANGE MUSCAT*

TOFFEE APPLE BROWN BUTTER ALMOND CAKE

Pomegranate-Strawberry Sorbet

 *ZACAPA AGED RUM*

ROARING 40'S BLUE

Strawberry, Flax-seed Cracker, Grilled Scallion



Pastry Chef
Kim Guertin

VEGETARIAN DINNER MENU

Appetizer

Potato & Avocado “Napoleon”
Vegetable Medley & Lemon Nectar



Salad

Parmesan Romaine
Parmesan Custard, Radish, Heart of Palm



Entrée

Seared Tofu “Scallops” Three Ways
Cucumber Lemon Salsa with Balsamic Reduction
Zucchini & Cucumber Raita
Kabayaki and Broccolini



Dessert

Selection from Our Dessert Menu

Prix Fixe

Three Courses @ \$79 per guest
Appetizer or Salad, Entrée, Dessert
Four Courses @ \$89 per guest
Appetizer, Salad, Entrée, Dessert

Executive Chef
K. David Clawson