

APPETIZERS

MOULARD DUCK FOIE GRAS

Ginger Pear Nectar, Shallot Jam & Balsamic Figs

KURUBOTA PORK BELLY

Apple Cider, Jicama, Diakon Sprouts

HAMACHI CRUDO

Candy Cane Beets, Avocado Pudding, Black Truffle Oil

MONDO SHRIMP

Fried Vermicelli, Cinnamon, Manila Clam

“PEARLS AND OYSTERS”

Salsify, Lychee, White Sturgeon Caviar

SMOKED SALMON “NAPOLEON”

Horseradish, Mascarpone, Potato



SOUP AND SALADS

WILD MUSHROOM BISQUE

Flaky Pastry, Truffle Oil

BACKFIN CRABMEAT

Grapefruit, Purple Potato, Mâche, Yuzu

RICOTTA SALATA

Parma Ham, Micro Arugula, Baby Beets



FISH COURSE

DIVER SEA SCALLOPS

Olives, Cantaloupe, Blue Cheese

AHI TATAKI

Tamari Watermelon, Sesame Pudding, Ginger

KABAYAKI GLAZED BLACK BASS

Shiitake Mushrooms, Broccolini, White Shrimp Miso Broth



MEAT COURSE

BEEF TENDERLOIN & SHORT RIB

Cabernet, Butternut Squash, Green Sambal

ROCKY MOUNTAIN ELK

Achote, Wild Mushrooms, Red Cabbage, Whisky Sauce

ROSEN COLORADO LAMB RACK

Lamb Belly, Cippolini, Pea-Miso

PRIX FIXE

5 Courses @\$165 /\$235 with Wine Pairings