



PRIX FIXE MENU

FOUR COURSES – CHOICE OF SOUP OR SALAD, STARTER, ENTRÉE AND DESSERT 115

· ADDITIONAL SELECTIONS FOR A FIVE OR SIX COURSE MENU MAY BE MADE AT SUPPLEMENTAL CHARGES ·

SOUP & SALAD

SOUP * butternut, vanilla, lobster, sage

SWEET POTATO glaze, baby kale, feta, pecans, shallot vinaigrette

BRUSSELS SPROUT * watercress, mozzarella curd, truffle, lardon

PEAR lambrusco, local goat cheese, hazelnut brittle

STARTER

AGNOLOTTI spinach, mushroom, ricotta, madeira, cured egg

SCALLOPS * anson mills grits, scallion, roasted piquillo pepper, beurre blanc

QUAIL * game sausage, parsnip, sour cherry emulsion, turnip

LAMB TARTAR * quail egg yolk, lemon caper marmalade, mint vinaigrette

FOIE GRAS * seared & torchon, plum, anise, brioche *\$10 Supplemental Fee

ENTREE

SQUASH yam, parsnip, thyme-sage, red pepper

BRANZINO * pate-a-choux, romesco, leek, tarragon vinaigrette

BLACK COD * hazelnut, fregola, beet, citrus

BEEF FILET * robuchon potato, kale, wild mushroom, truffle, foie gras

COLORADO LAMB * mint herb crust, garlic polenta, carrot, cauliflower, rosemary

IBERICO PORK * celery root, apple, brussels, mustard jus

DESSERT

FIG sticky toffee, caramel, wildflower ice cream, honeycomb

TRIO OF CHOCOLATE mousse, cherry, hazelnut crunch

PISTACHIO beet, white chocolate, gold

CHEESE * chef's selection, honey, cracker, jam

THE MAJORITY OF OUR MENU IS GLUTEN SENSITIVE - PLEASE ALERT YOUR SERVER FOR ANY
DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness