LUNCH & DINNER

PLATED THREE COURSE MENU

choice of one soup, salad, or appetizer

choice of entree

petit $38 | premier $42 | grand $48

additional entrée choices

petit $6 | premier $8 | grand $10

entrees are served with the chef’s choice of seasonal vegetable and starch

one selection from our plated dessert menu

LUNCH~DINNER BUFFET

petit $32

choice of one salad, one entrée from our petit list

premier $38

choice of two salads, two entrees from our petit or premier list

grand $45

choice of two soup, salad or appetizer, any two entrees, and mini pastries

additional entrée choices

petit $4 | premier $6 | grand $8

all served with the chef’s choice of seasonal vegetable and starch

sliced market fruits
SOUP

SCOTCH BROTH WITH ROOT VEGETABLES AND PEARLED BARLEY
CHARRED TOMATO WITH SMOKY BLEU CHEESE CROUTON
CHEF’S SEASONAL MARKET SOUP

SALAD

HEIRLOOM ROMAINE BLEND GF
heirloom tomatoes | ricotta salata | sun-dried cranberries | buttermilk dressing

MIXED BABY FIELD GREENS GF V
shaved carrot | cucumber | toasted pepitas | red wine vinaigrette

TUSCAN KALE CAESAR SALAD
radish | teardrop tomato | brioche crouton | smoky pimentón dressing

PETIT ARUGULA GF V
shaved fennel | sliced strawberry | cacao nibs | aged balsamic

WINTER WATERCRESS SALAD
radicchio | green tomato | brown butter | quail egg

APPETIZER

SLICED ARCTIC CHAR CRUDO GF
jersey corn | shishito pepper | meyer lemon | seaweed

BRAISED WINTER SQUASH BRUSCHETTA GF
eggplant caponata | pine nuts | fresh NY ricotta | petite spinach

ROASTED GOLDEN BEET CARPACCIO GF V
tangerine | candied walnut | pomegranate seed | rosemary vinaigrette

VEGAN CAVATAPPI PASTA ALFREDO V
English peas | sweet garlic-cauliflower sauce | peperonata

FIRE ROASTED BRUSSELS SPROUTS
pepperoni | sweet potato | ricotta gnocchi | hard cider
ENTREES

PETIT

GRILLED FRENCH-CUT CHICKEN BREAST **GF**
lemon zest | thyme | natural jus

PORT WINE-GLAZED PHEASANT BREAST **GF**
roasted Bosc pear | vanilla bean

JAMAICAN JERK CHICKEN HALF CHICKEN **GF**
scotch bonnet | spice blend | dark rum

FIRE-GRILLED SALMON **GF**
cracked pepper crust | ginger-shiitake cream

PAN-SEARED SALMON **GF**
esesame crust | miso-shallot glaze

ROASTED ATLANTIC COD FILET **GF**
Dijon tarragon butter | fried capers

CABERNET-BRAISED BEEF SHORT RIBS **GF**
red onion jam | spiced red wine demi-glace

SEARED FLAT IRON STEAK AU POIVRE
peppercorn rub | cognac-cream sauce

CAVATELLI PRIMAVERA
fresh pasta | brussels sprouts | artichokes | fava bean | piquillo pepper

WINTER VEGETABLE WELLINGTON
roasted squash, peppers, eggplant & wild mushrooms | puff pastry | balsamic glaze

VEGETARIAN TORTA
fresh pasta sheets | grilled winter vegetables | ricotta cheese | pomodoro
PREMIER

MOROCCAN SPICED CHICKEN PAILLARD
cardamom | cinnamon | harissa jus

PAN-SEARED DUCK BREAST GF
Sweet and spicy Korean style barbeque glazed duck breast

CEDAR PLANK SALMON GF
bourbon | dill crème fraîche

MEDITERRANEAN PAN-SEARED RED SNAPPER GF
oven-dried tomato | caper vinaigrette

PAN-ROASTED MAHI MAHI GF
sweet chili | lime | seaweed

GRILLED CHIMICHURRI GRASS-FED BEEF SIRLOIN
roasted garlic | green chili | cilantro | corn nuts

PASTURE-RAISED VEAL CHOP
pink peppercorn | madeira wine glaze

STEWED BUTTERNUT SQUASH MASSAMAN CURRY GF V
coconut milk | purple potato | cashew | snap pea | tamarind

OAXACA MOLE WILD MUSHROOM ENCHILADA GF
grilled fennel | queso fresco | avocado relish

KUNG PAO CAULIFLOWER V
lentils | Fresno chili | bamboo shoot | fried shallot | Sichuan peppercorn

CRISPY CHICKPEA PEA KIBBEH GF V
roasted pumpkin | red bell pepper coulis | mint

GRAND

STUFFED FRENCH-CUT CHICKEN BREAST GF
oven dried tomatoes | spinach | fresh mozzarella | chicken demi-glace

HUDSON CO. DUCK LEG CONFIT CASSOULET
Merguez sausage | flageolet bean | plum tomato | herb bread crumbs

PAN-ROASTED MONKFISH TAIL GF
green apple & celery root remoulade | Merguez sausage

HORSERADISH-CRUSTED FILET MIGNON
fresh grated horseradish crusted beef filet | rosemary jus

GRILLED LAMB LOIN MEDALLIONS
smoked paprika | mushroom cream

ROASTED COLORADO RACK OF LAMB GF
garam masala | espresso jus