



December 31, 2014

\$95 Per Person, Plus Tax and Gratuity

First Course
Tapas Platter

Elk Sausage Sliders, Seared Foie Gras, Blueberry Jam

New Zealand Langostino, Carrot Puree, Meyer Lemon

Chili Rubbed Colorado Lamb Chop, Yuzu Aioli

Second Course
Choice Of:

Butter Lettuce, Applewood Smoked Bacon Lardons, Spiced Pepitas, Chili Buttermilk

Pork Green Chili, Smoked Cheddar, Tortilla Crisps

Linguini with Black Pepper and Grana Parmesan (Add Italian White Truffles 65)

Shaved Brussels Sprouts, Kale, Pecorino, Pine Nuts, Lemon Vinaigrette

Third Course

Surf and Turf of Scallop and Pork Belly, Braised Garlic Sauce, Chicharron

Fourth Course
Choice Of:

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Syrah Demi-Glace

Rocky Mountain Elk Loin, Salsify, Hen-of-the-Woods, Swiss Chard, Candied Grapes

Chorizo and Sweet Potato Stuffed Whole Trout, Cilantro-Orange Butter Sauce

Halibut *En Papillote*, Fennel, Leek, Carrot, Yellow Squash, Chiles, Mint

Dessert
Choice Of:

Pineapple Monkey Bread, Wood Roasted Pineapple

Ancho Chili Chocolate Cake, Vanilla Bean Ice Cream



CHEF / OWNER - TIM LOVE | CHEF DE CUISINE - THOMAS ATKINSON

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