



Restaurant Week

\$45 Per Person, Plus Tax and Gratuity

First Course

Choice Of:

Corn, Cucumber, Red and Yellow Tomato, Poblano, Red Wine Vinaigrette

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

Second 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

Nashville Style "Hot Quail", Garden Pickles, Texas Toast

Colorado Trout, Chorizo and Sweet Potato Stuffing, Cilantro-Orange Butter

Third Course

Chef Love's Sweet Surprise

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

**Menu Changes Daily *No Substitutions*