



Restaurant Week 2024

FIRST COURSE

Choice of:

***Oyster & Shrimp Cocktail Tasting**

Hummus

Smoked Paprika, Tomato, Onion, Olives, Crudites & Pita

***Yellowtail Jalapeno Aguachile**

Red Onion, Crispy Garlic Chips, Cilantro
& Thai Citrus Dressing

***Steak Tartare**

Capers, Cornichon, Roasted Tomato Aioli & Waffle Chips



SECOND COURSE

Choice of:

Charcuterie Tasting

Iceberg Salad

Tomato, Red Onion, Cucumber, Feta & Olives

Cream of Tomato Soup

Braised Pork Belly

Butternut Squash, Napa Slaw & Balsamic Glaze

Teriyaki Meatball

Dijon Aioli



MAIN COURSE

Choice of:

"Blue Ribbon Style" Fried Chicken

Mashed Potatoes, Gravy & Collard Greens

Branzino

Farro Arugula Salad, Almond & Shallot Vinaigrette

Shrimp Provencal Tagliatelle

Roasted Tomato & Spinach

***Colorado Lamb Chops**

Broccolini, Mashed Potatoes & Thyme

Grilled Salmon

Mashed Potatoes, Asparagus & Mustard Sauce

***Prime Skirt Steak Frites**



DESSERT COURSE

Choice of:

Chocolate Chip Bread Pudding

Vanilla Ice Cream

Banana Split

Butterscotch, Hot Fudge, Pecans & Whipped Cream

\$100

*Consuming raw or under cooked meat, seafood, shellstock or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

