

ENTREES

BIGEYE TUNA

seared hawaiian tuna, pan-fried green beans, ginger-plum sauce

\$29.00

EIGHT HOUR "PORCHETTA"

braised stuffed pork shoulder, sautéed spätzle
creamy vermouth-mustard sauce

\$25.00

COLORADO LAMB

oven roasted rack, braised flageolet beans, black olive relish

\$33.00

PAN ROASTED BLACK COD

seared potato gnocchi, baby artichokes, trumpet royale mushrooms
red pepper tamarind sauce

\$28.00

NEW ZEALAND RED DEER

grilled boneless loin, sweet potato gratin, braised swiss chard
sour mash whiskey sauce

\$31.00

OVEN ROASTED RABBIT SADDLE

dried plum stuffed rabbit roulade, creamy polenta
bloomsdale spinach

\$26.00

FILET OF BEEF

grilled certified angus beef filet, celery root mashed potatoes
blue cheese croquette, caramelized red wine sauce

\$29.00

MOULARD DUCK

seared breast, farro & wild rice "risotto", sautéed escarole & crispy confit
roasted root vegetables

\$27.00

please, no substitutions on the entrees ~ split fee \$5.00