

APPETIZERS

Sweet Corn Soup with Sauteed Maine Lobster, Crisp Parsley and Chive Oil

Chopped Vegetable Salad with Toasted Pine Nuts and Shaved Feta Cheese

Beet and Goat Cheese Napoleon with Hazelnut Vinaigrette and Aged Balsamic

Heirloom Tomato Salad with Fresh Mozzarella, Prosciutto and Basil Pesto

Sautéed Maine Crab Cakes with Marinated Tomatoes and Basil Pesto Aioli

Sweet Corn Ravioli with White Truffle Oil and Parmigiano Reggiano

Fresh Angel Hair Pasta with Wild Field Mushrooms and Italian Parsley

* Prime Beef Tartare with Dijon Mustard, Quail Egg and Sourdough Crostini

* Spicy Yellowfin Tuna Tartare with Pickled Ginger, Avocado and Seasme Wontons

* Tuna and Hamachi Sashimi with Seaweed Salad, Wasabi and Yuzu Ponzu Sauce

Lobster and Crab "Louie" Salad with Horseradish Flan and Spiced Tomato Glaze

Executive Chef Marc Djozlija

* Items may contain raw or undercooked ingredients

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness

ENTREES

* Sauteed Salmon with Zucchini Puree, Heirloom Tomato Broth and Tarragon Pistou

* Seared Swordfish with Maine Crab, Corn Puree, Asparagus and Sauce Americaine

Alaskan Halibut with Smoked Sunchoke Puree and Warm Meyer Lemon Vinaigrette

Seafood Risotto with Gulf Shrimp, Poached Lobster, Maine Crab and Crisp Parsley

Roasted Organic Chicken with Honey Glazed Carrots and Garlic Potato Puree

Maple Glazed Pork Chop with Creamed Spinach, Cipollini Onions and Mustard Sauce

Szechuan Marinated Flat Iron Steak with Shiitakes Mushrooms and Jasmine Rice

Veal Wienerschnitzel with Warm Potato Salad, Arugula and Pumpkin Seed Oil

* Colorado Lamb Chops with Zucchini, Parmesan Polenta, and Nicoise Olives

* Prime Rib Eye Steak with Grilled Asparagus, French Fries and Chimichurri Sauce

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