

# WINTER DEGUSTATION

## SWEET ONION-FENNEL BISQUE

MIBEK FARM'S SHORT-RIB, SMOKED AGED BALSAMIC

*2008 CASALFARNETO, VERDICCHIO CLASSICO SUPERIORE, CASTELLI DI JESI*

## DUCK CONFIT & ARUGULA SALAD

BING CHERRY, ROUGE AFFINE, BALSAMIC, PUMPERNICKEL

*2007 MAX FERD. RICHTER "RICHTER ESTATE", RIESLING, MOSEL-SAAR-RUWER*

## PAN-SEARED DIVER SCALLOP

SMOKED BUTTERNUT SQUASH, HOUSE CURED HAM, ROSEBANK FARM'S CABBAGE, MEYER LEMON

*2007 DAEDELUS "JEZEBEL", PINOT NOIR, OREGON*

## 130° PRIME TENDERLOIN

CAULIFLOWER MOUSSELINE, BRUSSELS SPROUT, PEARL ONION, FOIE GRAS BORDELAISE

*2006 LAS ROCAS "VIÑAS VIEJAS", GARNACHA, CALATYUD*

## STUDY OF APPLES

APPLE TART, WARM APPLE BEIGNET, FLEUR DE LAIT ICE CREAM

*2007 LAUDATE DOMINUM, MUSCATEL DE GRANO MENUDO, NAVARRA*

TASTING MENU FOOD 75

WINE PAIRING 35

*"LIVE IN EACH SEASON AS IT PASSES, BREATHE THE AIR, DRINK THE DRINK, TASTE THE FRUIT,  
AND RESIGN YOURSELF TO THE INFLUENCES OF EACH."*

*~HENRY DAVID THOREAU*

CHEF DE CUISINE NATHAN E. THURSTON

# FIRST PLATES

<b>MIBEK FARMS BEEF CARPACCIO</b> ~ SOFT-COOKED EGG, BLACK PEPPER GASTRIQUE, CROSTINI, WATERCRESS	13
<b>LOBSTER BISQUE</b> ~LOBSTER SALAD, TARRAGON MARSHMALLOWS	15
<b>PEAR SALAD</b> ~ PETITE MUSTARD, HOUSE CURED HAM, MANCHEGO CHEESE, QUINCE VINAIGRETTE	15
<b>CAESAR SALAD</b> ~ BABY ROMAINE, WHITE ANCHOVIES	13
<b>FOIE GRAS TORCHON</b> ~ BRIOCHE FRENCH TOAST, APPLE-BRANDY GELEE	19
<b>FRUITS DE MER</b> ~ CHILLED LOBSTER, POACHED SHRIMP, OYSTERS	MARKET PRICE

## CHEF'S SPECIALTY CUTS

PETITE STRIPLOIN	~ 6 OZ	29
FILET MIGNON	~ 8 OZ	40
RIB-EYE	~14 OZ	49
NEW YORK STRIP	~14 OZ	47
CAW CAW CREEK PORK CHOP	~14 OZ	42
COLORADO RACK OF LAMB	~10 OZ	45

## ENTREES

<b>SQUASH RISOTTO</b> ~ LOCAL HEIRLOOM SQUASH, MASCARPONE, THYME FOAM	19
<b>KEEGAN - FILION FARMS CHICKEN</b> ~ FORAGED MUSHROOMS, WILD ARUGULA	29
<b>WILD STRIPED BASS</b> ~ RUTABAGA PUREE, WINTER VEGETABLES, POMEGRANATE	39
<b>YELLOW FIN TUNA</b> ~ YUKON POTATO HASH, CONFIT BABY FENNEL, ANISE GASTRIQUE	35
<b>SURF &amp; TURF</b> ~ 6 OZ SOUS VIDE PRIME TENDERLOIN, SCALLOPS, LOCAL ASPARAGUS, BABY POTATOES, BÉARNAISE	59

## SIDES FOR THE TABLE

BEER BATTERED ONION RINGS	8	SAUTÉED VEGETABLES OF THE SEASON	9
AGED WHITE CHEDDAR POTATO GRATIN	9	FORAGED MUSHROOMS	12
"A LA MINUTE" MASHED POTATOES	9	TRUFFLED POMMES FRITES	13