

winter degustation

sweet spring pea soup

mibek farm's short-rib, white chocolate-mint truffle, pea tendrils

2008 casalfarneto, verdicchio, bianco superiore, castelli di jesi

duck confit & arugula salad

bing cherry, rouge affine, balsamic, dumpernickel

2007 max ferd. richter "richter estate", riesling, mosel-saar-ruwe

pan-seared diver scallop

smoked butternut squash, house-cured ham, rosebank farm's cabbage, meyer lemon

2007 daedalus "szibel", pinot noir, oregon

130° prime tenderloin

cauliflower mousseline, brussels sprout, pearl onion, vie gras bordelaise

2006 las rocas "viñas viejas", garnacha, californyaud

study of apples

apple tart, warm apple beignet, fleur de lait ice cream

2007 estate 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,

first plates

- mibek farms beef carpaccio** ~ soft-cooked egg, black pepper gastrique, crostini, watercress 13
- lobster bisque** ~ lobster salad, tarragon marshmallows 15
- pear salad** ~ petite mustard, house cured ham, manchego cheese, quince vinaigrette 15
- caesar salad** ~ baby romaine, white anchovies 13
- foie gras torchon** ~ brioche french toast, apple-brandy gelee 11

chef's specialty cuts		
petite triplon	~ 6 oz	29
filet mignon	~ 8 oz	40
rib-eye	~ 14 oz	49
new york strip	14 oz	47
can/caw creek pork chop	~ 14 oz	44
colorado rack of lamb	10 oz	42

entrees

- beet risotto** ~ local baby beets, housemade ricotta, horseradish-beet foam 19
- keegan - million farms chicken** ~ foraged mushrooms, wild arugula 29
- wild strip bass** ~ rutabaga puree, winter vegetables, pomegranate 39
- yellow fin trout** ~ potato hash, sautéed vegetables, herb butter 25

sides for the table

- beer battered onion rings** 8
- aged white cheddar potato gratin** 9
- "a la minute" mashed potatoes** 9
- sautéed vegetables of the season** 9
- foraged mushrooms** 12
- truffled pommes frites** 13