



CHEF'S WEEK MENU

66/PP

STARTERS *Choice of one*

Ahi Tuna Crudo* (GF)

Thinly sliced sushi grade ahi tuna topped with black diamond watermelon, avocado, pickled cucumber, red onion, jalapeño, sesame, and finished with a bright citrus-soy glaze

Smoked Salmon Gougères*

House-made gougères filled with whipped brie, house smoked Scottish salmon, preserved lemon, and finished with everything bagel seasoning

Heirloom Tomato Caprese (V) (GF)

Vine-ripened heirloom tomatoes, thinly shaved roasted beets, creamy burrata, torn basil, and extra virgin olive oil

ENTRÉES *Choice of one*

Pan-Seared Chilean Seabass (GF)

Pan-seared Chilean seabass served over oven dried tomatoes and tender Roman artichokes, finished with a Meyer lemon butter

Pluma Ibérico (GF)

Grilled acorn fed Spanish pork served with Mary's sweet corn fritter, bourbon-maple glazed Palisade Colorado peaches, and a vibrant red chimichurri

Lobster Raviolo

A massive house-made raviolo filled with mozzarella, provolone, Parmigiano Reggiano, and ricotta, topped with butter-poached lobster and finished with a luxurious Calabrian Chili Bianco vodka cream sauce

DESSERT *Choice of one*

Lemon Tiramisu

Delicate ladyfingers layered with mascarpone mousse, bright lemon curd, and fresh lemon zest

Colorado Peach Shortbread

Buttery shortbread topped with ripe Colorado peaches, vanilla whipped cream, and finished with a warm peach syrup drizzle

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know of any specific dietary or allergy-related conditions.

(V) - vegetarian (GF) - gluten free