

APPETIZERS

WASABI CAESAR®	\$10
<i>Ginger croutons + pecorino romano</i>	
<i>with chicken</i>	\$17
<i>with shrimp or salmon</i>	\$21
<i>with blackened tuna</i>	\$24
 CHICKEN "FAUX GRAS"	\$12
<i>Preserved pears + toast points + balsamic gelée</i>	
 MUSHROOM SOUP	\$12
<i>Truffle oil + fingerling potato chips</i>	
 PISTACHIO GNOCCHI	\$14
<i>House pancetta + peas + oyster mushrooms</i>	
 MIXED GREENS	\$9
<i>Maytag blue + roasted beets + red wine vinaigrette</i>	
 MARGARITA MUSSELS	\$13
<i>Prince Edward Island mussels + citrus tequila broth</i>	
 CRAB AND ARTICHOKE SALAD	\$13
<i>Arugula + fennel + lemon chive vinaigrette</i>	
 BIBB SALAD	\$9
<i>Avocado + radish + onion tempura + ginger-citrus vinaigrette</i>	
 HOUSEMADE BRESOALA	\$12
<i>Red beet tartar + Tuscan olive oil + arugula</i>	
 PERNOD CURED SALMON	\$12
<i>Housemade crackers + crème fraîche + frisee-dill salad</i>	

LIGHTER FARE

HOUSE MADE TAGLIATELLE NOODLES	\$19
<i>Haystack chevre + roasted pepper relish + pesto</i>	
 CRAB RISOTTO	\$22
<i>Sofritto + herbs</i>	
 PHAD THAI	\$23
<i>Shrimp + peanuts + tofu</i>	
 SHRIMP QUESADILLA	\$19
<i>Pepperjack cheese + avocado + roasted tomato salsa</i>	

ENTREES

- MORROCAN MARINATED LAMB RACK** \$40
Chickpeas ♦ harissa ♦ apple radish salad
- TEA SMOKED DUCK BREAST** \$32
Parsnip puree ♦ beet sauce ♦ Brussels sprouts
- CARAMELIZED BLACK COD** \$32
Ginger risotto ♦ tomato sambal ♦ cashew vinaigrette
- GRILLED BEEF TENDERLOIN** \$36
Creamed spinach ♦ mushroom ragu ♦ pan roasted yukon potatoes
- MUSHROOM STUFFED CHICKEN BREAST** \$27
Lentils ♦ applewood bacon ♦ caramelized fennel ♦ chicken jus
- GRILLED #1 TUNA** \$33
Housemade fettuccine ♦ honshemeji mushrooms ♦ truffle hollandaise
- COLORADO STRIPED BASS** \$33
Artichokes ♦ chorizo ♦ country olives ♦ fingerling potatoes
- DUCK CURED TWO WAYS** \$30
Crispy duck confit ♦ duck prosciutto-pear salad ♦ cauliflower-almond "couscous"
- SEARED SCALLOPS** \$33
Apricots ♦ brussels ♦ Serrano ham
- SIDES**
- TRUFFLED FINGERLING POTATOES \$8
- SAUTEED SPINACH ♦ HERBS \$6
- MIXED GREENS ♦ SLICED TOMATOES ♦ BALSAMIC VINAIGRETTE \$6
- FROMAGE A TROIS** \$14
Domestic and foreign cheeses ♦ toast points

DESSERTS

- ALL DESSERTS** \$9
- AURORA TART**
Caramel-pecan filling ♦ strawberries
- BANANA BREAD PUDDING**
Nutmeg ice cream
- ASSORTED SORBETS**
- SLEEPLESS IN ASPEN**
Chocolate truffle torte ♦ red bull reduction
- BRULEE CREAM**
Crispy wafers ♦ caramel sauce

surcharge for split appetizers \$3

surcharge for split entrees \$6