

# ENTRADA

## RESTAURANT

### *Appetizers:*

**Maine Lobster Bisque / 15**  
Coconut, Togarashi, Basil

**Hudson Valley Foie Gras Terrine / 25**  
Pistachio Three Way, Peach Coulis, Toasted Brioche, Sorrel

**Duck Confit Salad / 18**  
Garden Greens, Local Cherry, Red Onion, Pumpkin Seeds, Chipotle Dressing

**Canyon Caesar / 16**  
Roasted Garlic Croutons, House Dressing, Shaved Padano, Yolk

**Burrata Mozzarella / 19**  
Heirloom Tomatoes, Melon, Hemp Seed Pesto, Candy Cane Beets

### *Entree Choices:*

**Brown Butter Maine Lobster / 58**  
Local CO Mushroom Risotto, Morels, Apricot, Asparagus, Ancho Peach

**American Wagyu Ribeye / 65**  
Black Bean Puree, Heirloom Tomato & Ancho Salsa, Queso, Sofrito

**\* Seared American Wagyu Tenderloin / 59**  
Yukon Potato Butter, Heirloom Cauliflower, Sweet Beet Natural Jus

**Cast Iron Scallops / 55**  
Butternut Squash, Hazelnut, Local Plums, Brussel Sprout, Onion Butter

**Seared Pacific Yellowfin Tuna / 49**  
Cauliflower, Heirloom Tomatoes Provençal, Crispy Leeks, Ink Nagé

### *Dessert Choices:*

**Banana Fosters Crème Brulee / 14**  
Salted Caramel Popcorn, Blackberries

**Flourless Chocolate Torte / 14**  
Chocolate Truffle Gelato, Roasted Berry Coulis, Raspberry Glass

**Scarlett Beet Tarte Tatin / 14**  
Citrus, Blue Cheese, Compressed Apple, Beet Caramel

### *Daily Chef's Tasting Menu Available*

\* These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.