

ENTRADA

RESTAURANT

Appetizers:

Silken Cauliflower Bisque / 15
Country Ham Jam, Celery, Brown Butter Crumble

Hudson Valley Foie Gras / 25
Apricot Ginger Chutney, Toasted Brioche, Cherry, Blue Cheese

Baby Beet Salad / 18
Goat Cheese Mouse, Toasted Hazel Nuts, Green Apple, Pickled Mushrooms

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

Cornbread Gnocchi / 19
Deep Water Prawns, Spring Peas, Charred Tomato Butter, Basil

Entree Choices:

Brown Butter Maine Lobster / 58
Butternut Squash, Risotto, Apricot, Truffle

Skillet Seared CO Elk / 55
Cauliflower Puree, Canyon Plums, Potato Confit, Pomegranate Jus

24hr Braised Wagyu Short Rib / 65
Alaskan King Crab, 'Baked Potato' Hash, Chive Crème, Bacon Glace

Seared Pacific Halibut / 55
Butternut Squash, Hazelnut, Grilled Peaches, Brussel Sprout, Onion Butter

Seared Pacific Yellowfin Tuna / 49
Black Bean Puree, Heirloom Tomato & Ancho Salsa, Queso, Sofrito

Dessert Choices:

Palisade Peach Cobbler / 14
Huckleberry Ice Cream

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