

# TO EAT

**SALT & VINEGAR POPCORN 3**

**MAPLE GLAZED BRUSSELS SPROUTS 10**

**GREEN LENTIL CROQUETTES 8**

**COLORADO GRASS-FED BURGER\* 16**

**CAULIFLOWER & QUINCE SOUP 8**

**CAVATELLI ROJO & LAMB SAUSAGE 16**

**CHEESE & ACCOUTREMENTS 10**

**LEEK FONDUTA AGNOLOTTI 16**

**DUCK LIVER MOUSSE 12**

**ROCK SHRIMP & 'GNOCCHI' 16**

**SMOKED FISH RILLETES 12**

**GREEN CURRY JACKFRUIT 18**

**MIZUNA & BUTTER LETTUCE SALAD 10**

**TANDOORI CHICKEN 22**

**KALE & ROASTED BEET SALAD 10**

**CIDER BRAISED PORK CHEEKS 23**

**BACON & EGG\* 10**

**SEARED DIVER SCALLOPS\* 25**

**CRISPY CELERY ROOT 12**

**TOP SIRLOIN CULOTTE\* 25**

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**CHEF'S SEVEN COURSE TASTING MENU  
80 FOR TWO - WINE PAIRINGS 25/PERSON  
(WHOLE TABLE PARTICIPATION REQUIRED)**

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## **CHEFS**

*JONATHAN POWER*

*KATHRYN GILLETTE*

**PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES**

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS