



DINNER MENU

❧ Entrees ❧

- Pan Seared Duck Breast** 29
with Huckleberry Habanero Pan Sauce, Wild Rice and Vegetable Bundle
- Braised Colorado Lamb Gratin en Croute** 26
Colorado Lamb Slow Braised in White Wine with Veloute Stew and Vegetable Medley
- Eight ounce Wagyu Filet Mignon** 48
with White Truffled Mashed Potato, Asparagus and Raspberry Demi-Glace
- Mixed Game Cassoulet** 27
Grilled Russian Wild Boar and Bison Asiago Cheese Sausages with Smoked Ham Hock in White Bean Stew served with Braised Kale
- Wild Caught Salmon en Papillote** 28
on a bed of Artichoke and Spinach topped with Olive / Tomato Medley served with Tri-Color Crispy Potatoes and Tarragon Orange Beurre Blanc Sauce
- Ten Count Diver Scallops & Mushroom Ravioli** 35
with Almond and Roasted Pepper Infused Alfredo Sauce and Garnish of Crispy Sage Leaf

❧ Desserts ❧

Daily Specials