

- \$MP** **FISH OF THE MOMENT**
- \$26** SLOW ROASTED **DUCK**, CARDAMOM SPICED YAMS, GARLIC SEARED GREENS AND DRUNKEN CHERRY-CHESTNUT JUS
- \$24** PAN SEARED **SCALLOPS**, BUTTERNUT SQUASH, SHIITAKE, ROASTED GARLIC CREAM AND LINGUINI
- \$MP** **OPEN RAVIOLI** FILLED WITH GOOD STUFF
- \$22** HAZELNUT CRUSTED RUBY RED **TROUT**, BUTTERNUT SQUASH, CIPPOLINI ONION AND BOURBON BROWN SUGAR BUTTER
- \$26** OVEN ROASTED $\frac{1}{2}$ **ORGANIC CHICKEN**, BUTTER BRAISED LEEKS, FRENCH ROASTED CARROTS, FLUFFY MASH AND WHOLE GRAIN DIJON CREAM
- \$25** GRILLED **PORK** CHOP, CHEDDAR MASHERS, MINTED APPLE SAUCE, ONION CONFIT
- \$22** PULLED DUCK AND SHIITAKE **RISOTTO**, TRUFFLE OIL, GRANNA PADANO
- \$35** MEDALLIONS OF BEEF **TENDERLOIN**, GARLIC SEARED GREENS, CRIMINI MUSHROOM AND RUSTIC BLUE CREAM
- \$36** GRILLED COLORADO RACK OF **LAMB**, ROSEMARY POLENTA, MOROCCAN OLIVE-PLUM TOMATO RAGU, FETA AND TRUFFLE DRIZZLE
- \$16** MARKET VEGETABLE INSPIRATIONS, A.K.A. **FATE PLATE**
- \$5** **SIDES YOU NAME IT**
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| GRILLED ASPARAGUS | POLENTA AND RED SAUCE |
| GARLIC SEARED SPINACH | CARDAMOM YAMS |
| CHEDDAR MASHERS | $\frac{1}{2}$ GRILLED ARTICHOKE |