

Chef's Tasting Menu

7 Courses \$135

Wine Pairing \$70

Seared Scallop

Butternut Pho, pickled shimeji

or

Seared Hudson Valley Foie Gras

Roasted Bartlett pear, cinnamon brioche, beurre noisette aioli

or

Duck Raviolo

Butternut squash, brussel sprout leaves, maple poultry jus

or

Lightly Smoked Sea Bass

Peruvian purple potatoes, scallion, truffled beurre blanc

or

Rack of Colorado Lamb

Granny smith & potato gratin, braised leeks, sunchoke veloute

Or

Beef Wellington

Mushroom duxelle, filet mignon, buerre rouge

or

Tasting of Cheeses

or

Grand Marnier Soufflé