



\$70.00 PER PERSON - DINNER

ASSORTED HORS D'OEUVRES

tomato, mozzarella, basil bruschetta
giant calamari – flash fried with spicy chili sauce
arancini – stuffed fried risotto balls, pesto and romesco sauce

PANZANELLA SALAD –

heirloom tomatoes, cucumber, red onion, fresh mozzarella, kale,
grilled focaccia, red wine vinaigrette

GRILLED SALMON –

cauliflower mash, shaved brussel sprouts & roasted red pepper coulis

or

PEPPER-SEARED BEEF TENDERLOIN –

creamy gorgonzola greens (red onion, Napa cabbage, bacon),
truffled potato croquette & demi

or

COLORADO NATURAL FREE-RANGE CHICKEN PICCATA –

roasted corn polenta, asparagus, lemon caper artichoke sauce

FLOURLESS CHOCOLATE TORTE

or

GODIVA WHITE CHOCOLATE TIRAMISU