

SOUPS

creamy **tomato basil**
wild mushroom bisque - sherry crema
butternut squash
chicken noodle
lobster or shrimp bisque (add \$3 per person)
french onion
green pea topped with crab meat

SALADS

caesar - house-made croutons
simple greens - basil vinaigrette
arugula and dried fig - candied walnuts, shaved manchego cheese &
a sherry mustard vinaigrette
baby spinach - roasted apples, almonds, dried cranberries &
an apple cider vinaigrette
frisée - poached egg and prosciutto
quinoa & kale - almonds & a passion fruit vinaigrette
panzanella - tomatoes, cucumber, red onion, fresh mozzarella, kale, grilled focaccia &
a red wine vinaigrette
tricolore - radicchio, belgian endive, watercress, gorgonzola, candied walnuts, roasted apples &
a honey thyme vinaigrette

PASTAS

vegetarian

- spaghettini** - fresh tomatoes, sweet basil, shallots, roasted garlic & olive oil
quinoa-stuffed **cannellonis** - pomodora sauce
whole wheat fettuccini – roasted onions, tomatoes, arugula, goat cheese &
white wine garlic sauce

seafood, poultry, meat

- stuffed shells** - italian sausage, herbed ricotta, marinara & bechamel sauce, fresh spinach
house-made **ravioli** - arugula, crispy prosciutto & a light mint butter wine sauce
(raviolis can be made to your choice)

spaghettini bolognese

- penne with rock shrimp (or chicken)** - avocado, tomatoes &
basil in a three citrus cream sauce

- linguini with wild mushrooms** - crispy pancetta &
roasted onions in a sage marsala sauce, chèvre

- colorado natural free-range **chicken parmigiana** - spaghettini marinara

- lasagna** – choice of vegetable, beef or cheese

ENTRÉES

seafood

- grilled salmon** - cauliflower mash, shaved brussel sprouts, red bell pepper coulis

- artichoke-crust **halibut** - lemon risotto & almond brown butter sauce

- chipotle glazed & peanut-dusted **#1 ahi tuna** - shrimp sausage & three potato hash &
lime chili sauce (add \$5/person)

- pan-seared **branzino** - risotto-style farro, wilted arugula & brown butter lemon caper sauce

poultry

- chicken piccata** - colorado natural free-range chicken, lemon caper & artichoke sauce,
roasted corn polenta & asparagus

- roasted half **chicken** - colorado natural free-range chicken, sautéed green beans,
horseradish mashers & au jus

meat

- pan-seared **ny strip** - crispy house-made gnocchi, arugula, fresh tomatoes & sage marsala sauce

- rack of lamb** - sautéed spinach, goat cheese spetzel & au jus (add \$5/person)

- roasted **pork** tenderloin - sautéed kale, butternut squash puree & apple cider demi

- grilled **flank steak** - gorgonzola butter & risotto-style faro

- pepper-seared **tenderloin** - gorgonzola greens, truffle potato croquette & demi (add \$5/person)

DESSERTS

lemon bars
warm chocolate cake
house-made cookies
tiramisu
chocolate torte
bread pudding
gelato or house-made ice cream

bite-sized: brownies, carrot cake, truffles, chocolate-dipped strawberries