

## **APPETIZERS**

### **vegetarian**

fresh mozzarella, tomato & basil **bruschetta**

**spanakopita** - tzatziki sauce

fresh **springrolls** – spicy chili sauce **caprese skewers** – cherry tomatoes, fresh mozzarella, basil,  
balsamic reduction **wild mushroom canapes**

### **seafood**

**seared tuna** - wasabi guacamole, mango salsa & crispy wontons

bite-size **crab cakes** - lemon dill aioli

**potato blinis** - caviar and crème fraiche

**potato latkes** - smoked salmon & crème fraiche

**shrimp ceviche** - crispy house-made tortilla chips

**oysters** – apple ginger mignonette m.p.

new zealand **green lip mussels** - spicy tomato relish

### **meat & poultry**

**tenderloins sliders** - pickled red onions, arugula & a horseradish sauce

**cantaloupe skewers** - prosciutto and balsamic reduction

**braised shortribs sliders** -blue cheese coleslaw

**chicken satay** - peanut curry sauce

**chicken salad sliders**

**bacon-wrapped dates** stuffed with blue cheese

## **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