

Colorado Wedding Dinner

August 25, 2022

WELCOME

Colorado milled bread + honey lavender butter

First Bites

Hamachi Crudo

nectarine carpaccio + guacamole puree + passion fruit + torched jalapeno

2nd

Crab & Corn

charred sweet corn + green chili jam + lime + micro cilantro

3rd

Handmade Tagliatelle

Colorado lamb ragu + parmesan reggiano + pea tendrils

4th

King Trumpet Mushroom

celeriac silk + pickled shallot & mustard seed + aged port wine redux + micro amaranth

5th

Halibut

cauliflower puree + olive charcoal + marinated tomato + orange foam + shaved fennel

6th

Colorado Ribeye

pommes aligot + smoked bearnaise + beef jus + wild arugula

Dessert

Palisade Peaches & Blackberries

Vanilla cake + peach marmalade + blackberry gel + lavender mountains + local gelato

Menu curated by chef Colton Wagner

