



Winter

Gathering

12.16.22

Welcome



On the Table

Colorado milled sourdough
+ spiced kabocha squash

butter

1st bite

Sunchoke Chawanmushi
shaved pear + ginger agave
syrup + sunchoke chips +

cilantro flowers

2nd

King Trumpet Mushroom
celery root silk + raisin
mostarda + aged port wine
+ micro celery salad

3rd


Olive Oil poached Halibut
golden & red beets +
charred orange beurre
blanc + olive charcoal +
almond anchoïade

4th

Dry Aged Ribeye
potato pavé + winter kale +
pomegranate molasses +
sage chimichurri

Dessert

Chocolate Cheesecake
peanut butter mousse +
winter leaves + brûléed
banana + honey ice cream



menu curated by chef

colton wagner