

TASTING MENUS

Five Course Menu

Your Selection of Appetizer, Soup, Salad, Entrée, and Dessert
The Sommelier's Pairing of Wine Selections

A P P E T I Z E R S

CRAB CAKE

Baby Vegetables, Lemongrass, Basil, Micro Salad

COLORADO RED BIRD'S CHICKEN EMPANADA

Black Bean, Jicama, Lime, Bird's Eye Chili, Cilantro

HUDSON VALLEY FOIE GRAS

Tellicherry Pepper, Madeleine, Aged Balsamic, Strawberry, Grape, Gastrique

ABALONE

Thermadore, Tomato, Nova Scotia Brown Eyed Beans, Bosc Pear, Truffle

S O U P & S A L A D

CONSOMMÉ SOUP

Yukon Potatoes, Leeks, Bacon, Cheddar Cheese, Memo Chives

LOBSTER BISQUE

Lobster, Crème Fraîche, Chervil, Lime, American Caviar

SPINACH SALAD

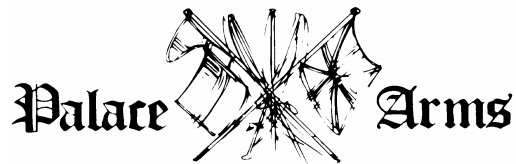
Medjool Dates, Marcona Almonds, Piquillo Pepper, Bacon, Sherry Mustard

CAESAR SALAD

Prepared Tableside for Two

Chef de Cuisine William Telesco ~ Chef Thanawat Bates
Sommelier Christopher Jones ~ Maître d' Corin Dalton

The Independence Room is available for private parties from 10–21 people



ENTRÉES

DAY BOAT SCALLOPS

Pumpkin, King Trumpet Mushrooms, Brussels Sprouts
Vanilla Truffle, Brown Butter Beurre Blanc

YELLOWFIN TUNA ADOBO

Chorizo Potato Stew, Romanesco, Pepper Confit, Jalapeño Apple Broth

NEW ZEALAND CERVENA VENISON LOIN

Sweet Potato, Pomegranate Tea, Colorado Apple, Ancho Pepper, Violet Mustard

KING HUBBARD SQUAB

Foie Gras, Rice, Pickled Vegetables, Fried Quail Egg
Orange Ginger Sauce

COLORADO SUMMIT CREEK LOIN OF LAMB

Fennel, Orange, Marcona Almonds, Preserved Lemon Glacage, Salsify

COLORADO BISON "ROSSINI"

Truffled, Foie Gras, Brioche, Swiss Chard

WAGYU BEEF "AU POIVRE"

4 oz. Wagyu, Fingerling Potatoes, Cipollini Onion, Carrot, Turnip
Bordelaise Syrup, Crystal Lettuce, Celery

(Supplement additional ounce)

THE CHEF'S EIGHT COURSE TASTING MENU

AMUSE

Chef's Creation

HUDSON VALLEY FOIE GRAS

Tellicherry Pepper, Madeleine, Aged Balsamic, Strawberry, Grape, Gastrique

LOBSTER BISQUE

Lobster, Crème Fraîche, Chervil, Lime, American Caviar

CAESAR SALAD

Prepared Tableside

DAY BOAT SCALLOPS

Pumpkin, King Trumpet Mushrooms, Brussels Sprouts, Vanilla Truffle
Brown Butter Beurre Blanc

INTERMEZZO

Chef's Creation

COLORADO BISON "ROSSINI"

Truffled, Foie Gras, Brioche, Swiss Chard

PRE DESSERT

Chef's Creation

CLASSIC BANANA FOSTER

Prepared Tableside

Sommelier's Pairing of Wine Selections

Chef's Eight Course Tasting Menu for Table, Maximum 10 Guests

Menu is Subject to Change