

Palace Arms



SEASONAL TASTING MENU

SIX COURSES

~ 80 ~

per person

~ 60 additional wine pairing ~

EIGHT COURSES

~ 100 ~

per person

~ 80 additional wine pairing ~

COLORADO SUMMER SOUP

blathe corn, palisade peach, jalapeño, octopus salad, hushpuppy

COLORADO HEIRLOOM TOMATOES

mozzarella, prosciutto, truffle, balsamic

COLORADO LAMB TARTARE

pickled summer berry, slow-cooked egg, charred focaccia, sumac

BLUE FIN TUNA & KAMPACHI

(available with eight course menu only)

shaved kohlrabi, herbs, rice cracker, eggplant, olive oil powder

ROASTED PORK BELLY

(available with eight course menu only)

creamed corn, allium, palisade peach bbq, rosemary "shrimp & grits"

QUINULT INDIAN SALMON

summer squash, feta, petite chard

COLORADO BEEF

caulini, broccoli, beef jus, foraged mushrooms

PRE-DESSERT

STRAWBERRIES CON CREMA

compressed strawberry, matcha churro, caramelized chocolate