

Beginnings

LAMB CROQUETTES

mint pesto, black mission figs, goat cheese mousse 10

BURRATA

heirloom tomato, balsamic, basil, evoo 10

CHAR-GRILLED SHRIMP

corn relish, cilantro, lime, avocado 12

CHARCUTERY & ARTISAN CHEESE BOARD

tomato jam, candied walnut, flatbread 14

RESORT FARM VEGETABLE QUARTET

gazpacho, grilled, raw, pickled 10

Soup and Salads

SUMMER MELON SALAD

yogurt, pistachio, local prosciutto, mint 8

BABY ROMAINE

crispy la quercia speck, sourdough crouton, buttermilk dressing, shaved radishes 8

SUMMER GREEN SALAD

berries, montamore cheese, candied walnut, balsamic-berry vinaigrette 7

KALE-CORN SOUP

parmesan broth, herb lavosh 7

Wood Fired Entrees

BONE-IN RIBEYE

16 oz, crispy onion, squash-kale ragout, chimichurri butter 38

FILET

8 oz, potato pave, cabernet reduction, roasted carrots 35

GLAZED BEEF BACK RIBS

soba noodle salad, chili soy glaze, toasted pine nuts 28

WOOD GRILLED VEAL TENDERLOIN

milk poached, ricotta dumplings, snap peas, bacon-onion jam 31

PAN ROASTED HALIBUT

charred corn succotash, fennel slaw, baby turnip, chive butter 27

RUSHING WATERS RAINBOW TROUT

green bean almondine, capers, persillade sauce gribiche 26

PAN SEARED SEA SCALLOPS

quinoa salad, grilled peach, arugula, pickled peach vinaigrette 29

COLORADO LAMB STEAK

charred eggplant puree, couscous, grilled summer squash, tzatziki sauce 29

WOOD OVEN ROASTED CHICKEN

gilled polenta, swiss chard, herb 24

HAND CUT PAPPARDELLE PASTA

blistered tomato, ricotta, basil, chardonnay-garlic broth 22

Sides

CHARRED CORN SUCCOTASH 8

QUINOA SALAD 8

GRILLED POLENTA CAKE 8

GRILLED SUMMER SQUASH 8

SAUTÉED SWISS CHARD 8

GREEN BEAN ALMONDINE 8



THREEMBERS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

A 20% service charge will be added to all parties of 6 or more

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