



THREEMBERS
WOOD FIRED SPECIALTIES

2019 Spring Chef's Tasting Menu \$69

Optional wine pairing \$19 (3 glasses)

- FIRST COURSE -

(Choose One)

Grilled New York Crostini

local mushroom duxelle, fava bean

Burrata

lightly fried, apple chutney, grilled bread

- SECOND COURSE -

(Choose One)

Baby Kale Salad

strawberry, blueberry, picked red onion, almond, raspberry vinaigrette

Potato-Parmesan Soup

lardon, chive oil

- THIRD COURSE -

(Choose One)

Veal Tenderloin

kohlrabi puree, fava beans, bourbon reduction

Grilled Halibut

white asparagus, fingerling potato, pearl onion, fennel broth

- FOURTH COURSE -

(Choose One)

Colorado Rack of Lamb

pistachio crust, artichoke, potato galette, cabernet reduction

Sea Scallop

orzo, frilled carrot, pea puree, lemon butter sauce

- FINALE -

Chef's Choice of Dessert Duo