



THREEMBERS

2018 Summer Chef's Tasting Menu \$69

Optional wine pairing \$19 (3 glasses)

FIRST COURSE

(Choose One)

Char-Grilled Shrimp

sweet corn relish, lime, avocado

Burrata Cheese

heirloom tomato, basil, balsamic, evoo

SECOND COURSE

(Choose One)

Summer Melon Salad

lemon yogurt, local prosciutto, mint, lemon

Resort Farm Vegetables

chilled tomato consommé, grilled, raw, preserved house grown vegetables

THIRD COURSE

(Choose One)

Pan Seared Scallops

quinoa, grilled peach, arugula, pickled peach vinaigrette

Colorado Lamb Steak

charred eggplant puree, couscous, tzatziki sauce

FOURTH COURSE

(Choose One)

Wood Grilled Veal Tenderloin

milk poached, ricotta dumpling, snap peas, bacon onion jam

Pan Roasted Halibut

corn succotash, fennel slaw, baby turnip, chive butter

FINALE

Chef's Choice of Dessert Duo

(Max 10 guests. Menu subject to change)