

Winter Dinner Menu

Starters

Salomé

Locally Smoked Sopressata | Prosciutto | Capricola | Ham
Fresh Mozzarella Cheese | California Olive Oil | Truffle Sea Salt

10

Crab Cake

Indiana Sweet Corn Relish | Mango Red Pepper Salsa
Chive Emulsion | Crispy Leeks

10

Chilled Gulf Shrimp

Chimichurri Grilled Shrimp | Fresh Horseradish Chili Sauce

11

Risotto

Truffled Wild Mushroom Risotto | Roasted Root Vegetables
Carrot Chips

9

Lobster Ravioli

Sherry Saffron Cream | Spinach | Rock Shrimp | Crispy Leek

12

Soup and Salads

Indiana Corn Chowder

Andouille Sausage | Rock Shrimp | Crispy Leeks

6

Petite Caesar

Romaine Hearts | Olive Oil Herb Croutons | Tear Drop Tomatoes
Shaved Parmesan Cheese | Creamy Caesar Dressing

7

Arugula

Smoked Bacon Lardons | Gruyere Cheese | Hard Cooked Egg
Red Onion | White Truffle Vinaigrette

8.5

Mixed Greens

Crystallized Ginger | Toasted Pine Nuts | Dried Cranberries
Capriole Goat Cheese | Blood Orange Vinaigrette

7

Winter Dinner Menu

Entrées

14oz Angus Ribeye 29

Parmesan Truffle Pomme Frits | Roasted Tomatoes
Haricot Verts | Red Wine Demi Glace

Duck Duck Goose 28

Coriander and Sage Crusted Duck Breast | Truffled Duck Confit
Caramelized Onion and Fennel | Foie Gras Hummus
Zinfandel Black Peppercorn Demi Glace

Atlantic Salmon 24

Char Grilled | Chimichurri Potatoes | Baby Bok Choy
Red Wine Demi Glace

Angus Filet 32

8oz Char Grilled Beef Tenderloin | Lobster and Chive Potato Puree
Red Wine Demi Glace

Papardella 21

Sautéed Wild Mushrooms | Roasted Red Peppers | Spinach
Capriole Goat Cheese | Garlic Herb Butter

Sea Scallops 26

Pan Seared | Butternut Squash Risotto | Roasted Asparagus
Chive Emulsion | Crispy Leeks

Colorado Lamb Rack 34

Asiago Herb and Broche Crusted | Caramelized Chipolini Onions
Roasted Fingerling Potatoes | Balsamic Reduction

Beef Short Ribs 27

Malbec Braised Beef Short Rib | Roasted Winter Root Vegetables
Truffled Wild Mushroom Risotto | Carrot Chips

Chicken Pot Pie 22

1/2 Roasted Free Range Chicken | Roasted Pearl Onions
Root Vegetables | Petite Carrots | Herb Pastry Crisp

Presented by:

Executive Chef Dan Noble & Sous Chef Brian Wright