



Dinner

Appetizers

- Smoked pork tenderloin medallion, mango and sweet parsnip puree - \$8
- Grilled roman artichokes, smoked tomato polenta, white truffle oil - \$9
- Peppered jumbo scallops, pomegranate molasses, melted chard - \$13
- Butternut squash risotto, cider jus - \$9
- Edible smoked salmon martini, Absolut Citron vinaigrette - \$10
- Maryland crab cakes, seared polenta, lemon corn emulsion - \$13

Soups & Salads *(select one)*

- San Marzano tomato bisque, fresh basil chiffonade
- Wild mushroom soup, truffled crouton
- Roasted cauliflower puree, celery oil
- Rocket greens, roma tomatoes, english cucumber & green goddess dressing
- Romaine fingers, parmesan Reggiano, ciabatta croutons, garlic lemon dressing
- Cucumber bundle of Lollo Rosa, arugula & butter lettuce, crumbled chevre, toasted pecans & raspberry vinaigrette
- Lemon marmalade asparagus, mixed lettuce cup, shaved manchego & currant marmalade

Entrée includes your choice of soup or salad. Select soup and salad for an additional \$6.

Entrées *(price includes soup or salad, entrée and dessert)*

- Wild mushroom arborio stuffed chicken breast, artichoke tomato broth, haricots verts & mushrooms - \$38
- Semi boneless chicken, herbed chicken demi-glace, chive whipped yukons, garlicky baby vegetables- \$36
- Honey ancho glazed chicken, sweet potato timbale, haricots verts & marble tomatoes - \$37
- Wild atlantic salmon, garlic leek fondue, saffron risotto & asparagus - \$39
- Grilled mahi mahi, pineapple salsa, garlic herbed fingerlings, roasted vegetable ratatouille - \$44
- Wok seared sea bass, kalbi broth, coconut ginger rice, sesame scented pencil beans, bok choy - \$48
- Sliced strip loin of beef, wild mushroom veloute, cheddar whipped potato, asparagus - \$45
- Filet mignon, Guinness syrup, sweet parsnip puree, charred golden tomato - \$53
- Dijon herb crusted tenderloin, cognac demi-glace, peppered cauliflower puree, haricots verts - \$54
- Duet of filet with port wine reduction & salmon with lemon confit, garlic thyme risotto, roasted tomato, asparagus - \$56
- "Earth & Ocean", bronzed filet with port demi-glace, twin colossal prawns with pinot grigio butter, chive whipped potatoes, baby vegetables - \$58
- Mixed grill of Colorado lamb lollipop with thyme syrup, breast of chicken with apricot demi-glace & colossal prawns with citrus butter, dauphinoise potato, baby carrots and asparagus - \$60

Our chefs would be happy to prepare your choice of the following options for your vegetarian guests:

- Mediterranean grilled vegetable pasta, basil genovese sauce & cavatappi pasta, Parmigiano-Reggiano - or -
- Grilled roasted pepper polenta, baby vegetables, sweet corn broth & melted arugula

Prices based on soup or salad, entrée and dessert.

Dinner service includes rolls and butter, coffee, decaffeinated coffee and herbal tea service.

An additional charge of \$2/person will apply if more than one entrée is selected and will require one vegetable choice.

All food & beverage prices are subject to applicable service charge and sales tax.

Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.