



## DINNER

### AMUSE BOUCHE



#### SALADE G

Mesclun, Frisée, Asian Pear, Walnuts, Lardons  
Blue Cheese, Mustard Vinaigrette

#### BURRATA

Broccoli Rabe Pesto, Crunchy Serrano Ham

#### FAROE ISLAND SALMON TARTARE

Fresh and Smoked Salmon, Salmon Roe, Cucumber, Lemon, Dill, Potato Crisps



#### WHOLE ROASTED LEG OF COLORADO LAMB

Rosemary, Garlic, Niçoise Olives

#### ROTISSERIE POTATOES

#### CHEF'S SELECTION:

#### TWO SEASONAL VEGETABLE SIDE DISHES



#### COUPE GLACÉE DU JOUR

Today's House Made Ice Cream Parfait

#### SOUFFLÉ AU CHOCOLAT AMER

Vanilla Ice Cream, Chocolate Truffles

\$88/person

In addition to beverages, tax & suggested 20% suggested gratuity

The above menu is entirely gluten free.

Fish and vegetarian selections always available on request and do not need to be pre-ordered.

All menus can be prepared without pork.

### SUGGESTED WINE PAIRINGS

2015 Famille Perrin, Châteauneuf-du-Pape "Les Sinards" \$120/btl

2012 E. Guigal, Hermitage Rouge, Northern Rhone \$175/btl

