

Dinner 5-10pm

Appetizers

Duo of Colorado Trout

Smoked and cured trout, dill crème fraîche, caper berries, preserved lemon, lavosh crackers

14

Lamb Riblettes

Bourbon-blackberry sauce

15

Chilled Citrus Marinated Prawns

Organic arugula, chili-cilantro dipping sauces

14

Cured Meats and Local Cheese

Dried fruits and crispy lavosh

16

Salads

Living Room House Salad

Organic arugula, Colorado peaches, haystack Mountain chevre with toasted almond vinaigrette

10

Stacked Hearts of Romaine

Romaine hearts, Reggianino crisp, ciabatta crouton, creamy lemon-garlic dressing

8

Add Chicken 12

Add Prawns 14

Entrees

Colorado Striped Bass

Saffron couscous, haricot vert, preserved lemon vinaigrette

31

Organic Chicken Breast

Roast corn risotto, baby carrot, natural jus

34

Wagyu Tenderloin

Maytag polenta, wilted greens, shallot demi

40

Quinoa Cakes

Tomato, asparagus, wild mushroom ragout, eggplant puree

26

Colorado Lamb Chops

Mint pesto, flageolets and asparagus

38