

# summer



## small plates and salads

**spicy curry shrimp** 2  
peanut sauce, crushed pistachio

**torpedo farms chinese bbq pork belly** 2  
yuzu mayonnaise, orange, cilantro

**scallion potato tots** 3  
korean garlic bbq

**seared scallops** 12  
crispy pancetta, spiced sangria reduction, jalapeno fresh chickpeas, verde farms micro cilantro

**smoked venison sausage** 8  
black beans, roasted garlic crema, hudson barrel tomatoes

**primavera farms organic greens** 6  
organic tomatoes, garlic croutons, lemon, extra virgin olive oil

**pecan pie salad** 8  
arugula, praline pecans, great hill blue cheese, maple bourbon vinaigrette

**mixed tomato** 10  
organic tomatoes, buffalo mozzarella, crispy potato chips, charred tomato vinaigrette

## cheeses + cured meats

3/\$12, 5/\$16, mixed platter \$28  
served with toast points, cherry mustard, candied walnuts, black pepper truffle honey and apples

**cheeses** taleggio, bleu d'auvergne, green chili chevre, ewephoria, mouco camembert

**cured meats** rye cured pork belly, colorado lamb loin, duck prosciutto, bresaola, pepperoni

## appetizers

**vesta roll** 12  
sesame seared tuna roll, served rare with wasabi cream sauce\*

**superior farms lamb ribs** 10  
pistachio-mint rub, rose blossom yogurt

**golden ponzu shrimp** 12  
soy butter, jalapeno ponzu\*, sambal\*

**samosas** 8  
roasted vegetable and potato samosas, red curry\*\*\*, roasted corn

**salsa sampler** 7  
corn tortilla chips served with five salsas: smoked habanero salsa\*\*\*, spicy ancho\*, mango poblano salsa, salsa verde\*\*, salsa roja\*

**sauce sampler** 7  
pita with choice of five sauces

**saigon beef skewers** 10  
ginger soy glaze, coconut rice fritters, indonesian chili sauce\*\*\*, sweet chili ginger

## menu sides 5 each

maple-bacon brussels sprouts  
truffled farro  
english pea risotto  
artichoke fritto misto  
coconut rice  
szechuan black beans  
chinese broccoli  
buttermilk chive mashed potatoes  
papaya salad

## chef tasting menu 40 / person

available sunday-wednesday  
full table participation required

## saucers

choose 3 dipping sauces or enjoy the ones that have been paired for each entree

### sweet

thai mango sweet and sour  
pineapple pedy marmalade  
sweet chili ginger  
pistachio mint  
blake st. bbq  
dried berry chutney  
asian pear chutney\*  
rose blossom yogurt  
b2 steak sauce  
green papaya vinegar

### savory

steuben's chimichurri  
carolina bbq  
cilantro pesto  
bacon aioli  
black pepper aioli  
miso  
roasted corn  
yuzu soy  
peanut sauce  
coconut milk masala  
red pepper rica rouille  
korean garlic bbq  
cucumber lime

### spicy

mango poblano salsa  
green chili gastrique\*  
jalapeno ponzu\*  
spicy ancho\*  
wasabi cream sauce\*  
salsa roja\*  
salsa verde\*\*  
tamarind chipotle\*\*  
spicy jerk\*\*  
red curry\*\*  
smoked habanero salsa\*\*\*  
sunset hot\*\*\*  
indonesian chili sauce\*\*\*  
hudson barrel hot sauce\*\*\*\*

## entrees

**jalapeno grilled pork tenderloin** 20  
corn spoon bread, tasso ham gravy, mustard greens  
SUGGESTED SAUCES: green chili gastrique\*, roasted corn, bacon aioli

**spice grilled colorado lamb loin** 28  
artichoke fritto misto, fennel-watercress salad  
SUGGESTED SAUCES: rose blossom yogurt, pistachio mint, spicy ancho\*

**thai bbq grilled half chicken** 18  
papaya salad and coconut rice  
SUGGESTED SAUCES: peanut sauce, coconut milk masala, indonesian chili sauce\*\*\*

**three pepper grilled flat iron steak** 30  
manila clams, pommes frites, linguica sausage, chimichurri butter and charred tomatoes  
SUGGESTED SAUCES: tamarind chipotle\*\*, carolina bbq, smoked habanero salsa\*\*\*

**smoked and grilled maple leaf duck breast** 23  
truffled farro, maple-bacon brussels sprouts  
SUGGESTED SAUCES: mango poblano salsa, dried berry chutney, red pepper rica rouille

**grilled beef tenderloin** 7oz / 31, 10oz / 35  
buttermilk chive mashed potatoes, roasted tomatoes, hazel dell mushroom ragout  
SUGGESTED SAUCES: black pepper aioli, roasted corn, b2 steak sauce

**madras grilled venison** 36  
pommes frites, ginger ale oyster mushrooms, dried cherry butter reduction  
SUGGESTED SAUCES: red curry\*\*, pineapple pedy marmalade, steuben's chimichurri

**coconut masala grilled tofu steak** 16  
pistachio-apricot rice, roasted tomato-spinach salad  
SUGGESTED SAUCES: jalapeno ponzu\*, miso, thai mango sweet and sour

**seared scottish salmon** 23  
english pea risotto, heirloom tomato relish  
SUGGESTED SAUCES: cilantro pesto, salsa verde\*\*, red pepper rica rouille

**lemongrass tuna** 30  
szechuan black beans, chinese broccoli  
SUGGESTED SAUCES: yuzu soy, cucumber lime, green papaya vinegar

**grilled shrimp noodle bowl** 15  
mushrooms, udon noodles, fried egg, lemongrass broth  
(vegetarian 11)