

8K DINNER

TIDBITS

Elk hand pie 5
bacon pie crust, slow cooked elk

Gran's deviled egg 5
black oregon truffle, tarragon, prosciutto tuile

Foie gras and rhubarb 7
hudson valley foie gras torchon, rhubarb black pepper jelly, toasted hazelnut-cracker

Blue crab boulette 6
Jumbo lump crab, sauce remoulade

Crispy stuffed calamari 5
local avalanche chèvre filling, house made tomato preserves

STARTERS

Bbq shrimp & grits 15
gulf coast shrimp, creole bbq sauce "nolan family recipe", low country grits, soft cooked egg

Rabbit pot pie 16
Mustard braised rabbit, beech mushrooms, sweet onion pureé

Chili relleño 15
Duck confit and queso fresco stuffing, burnt orange ranchero sauce

Seared scallop and fried green tomato 14/23
Sauce creole, roasted shishito peppers

Pete's angry mussels 17
lardons of bacon, serrano chili, white wine broth, scallions, grilled ciabatta

English pea ravioli and lobster 18
Celery root pureé, pea shoots, corn fumet

ENTRÉES

Prosciutto wrapped halibut 33
Low country grits, sauted mustard greens, smoked paprika corn fumet

Crispy skin gulf red snapper provencal 37
Baby artichokes, olives, heirloom cherry tomatoes, roasted garlic cloves, fingerling potatoes, calamari, white wine broth

Fricasée of stuffed chicken 27
1/2 local chicken, spinach and bacon stuffing, morels, baby carrots, butter whipped potatoes, sauce royale-creamy white wine sauce

Tomahawk tender belly pork chop 37
spaghetti squash, mizuna, sherry braised cipollini onions, cane syrup glaze

Blackened elk rack 47
braised white beans, grilled broccolini, rosemary elk jus

16oz prime ribeye 51
Celery root pureé, summer mushrooms, roasted bone marrow, gaufrette crisps, red wine sauce

Gnocchi and crab 27
English peas, local pea sprouts, black trumpet mushrooms, parmesan cream

Emma farms colorado wagyu burger 29
braised bacon, camembert, mizuna, crispy onions, house made "whole grain dijonnaise", hand cut fries

THE CLASSICS

Crawfish etouffee. Louisiana crawfish tails, jasmine rice, green onion 19
Mamous' grillades and grits. Cast iron seared pork, red wine and tomato braising jus 17
Shrimp creole. Gulf shrimp, jasmine rice, sauce creole 21
White beans and boudin blanc. Slow cooked beans, Cajun sausage, jasmine rice 16
Trout a la Meunière. Rocky mountain trout, fregola, mustard greens, roasted garlic 21

SOUPS and SALADS

8k salad 16
seasonal baby greens, crispy prosciutto, spiced apple purée, cashews, avalanche goat cheddar, balsamic vinaigrette

Compressed watermelon and heirloom tomato salad 15/19
Mustard greens, butter lettuce, cucumber, marcona almonds, whole grain mustard-cane syrup vinaigrette

Summer beet and watercress salad 17/21
Avalanche chevre, radish, baby spinach, crispy shallots, white balsamic dressing

Olathe sweet corn and lobster bisque 14
chopped lobster and grilled olathe corn, tarragon

Duck and andouille gumbo 15
house smoked duck, andouille sausage, jasmine rice, okra

LAGNIAPPE (a little something extra)

Low country grits 6
slow cooked corn grits, loaded

Black kale 7
roasted garlic, lardons of bacon

Sautéed mushrooms 7
shallots, mizuna

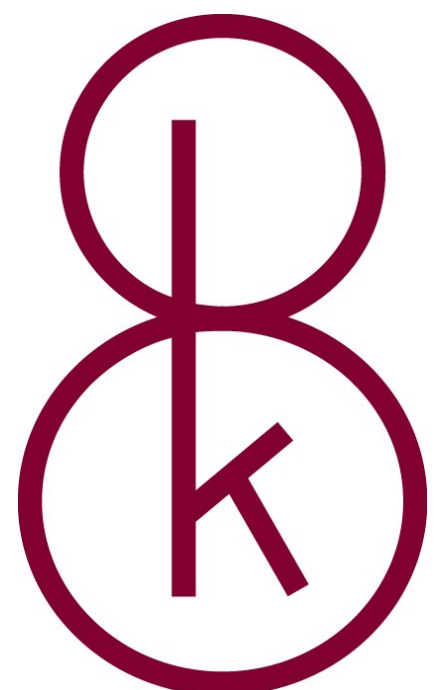
Butter whipped potatoes 7
yukon golds

Grilled asparagus 9
olive oil, lemon zest

Spaghetti squash 8
mizuna

Broccolini 8
olive oil, lemon zest

Heirloom Tomatoes 7
Fleur de sel, saba, olive oil



"new orleans food is as delicious as the less criminal forms of sin"
-mark twain