

## TIDBITS

**Marinated white anchovies**

Orange | parsley | butter bread | *GF / DF*

**Gran's deviled egg**

Black Oregon truffle | tarragon | prosciutto tuile | *GF*

**Crispy stuffed squash blossom**

Local Avalanche chèvre filling | toasted almonds | sauce romesco

## PETITE PLATES

**Bbq shrimp & grits**

Gulf Coast shrimp | creole bbq sauce -*"nolan family recipe"*  
low country grits soft cooked egg | *GF*

**Foie Gras torchon & rhubarb**

Rhubarb syrup | candied rhubarb | saba | butter bread

**Pete's angry mussels**

Lardons of bacon | serrano chili | white wine broth | scallions | grilled ciabatta

**Thai style tender belly pork ribs**

Peanut slaw | chili glaze | cilantro

**Duck and andouille gumbo**

Slow cooked duck | andouille sausage | jasmine rice | okra

**Crab cake**

Lump blue crab | radish | green onion | green tomato | remoulade

**Seared scallops and asparagus**

Soft cooked egg | local greens | chanterelles | dill | pistou | *GF*

**Calamari and crawfish fritto misto**

Pickled summer vegetables | sauce romesco | aioli

**Spicy meatballs**

Slow cooked in a creole tomato-red pepper sauce | grated manchego | grits

**Clams and calamari**

White wine butter broth | house-made tasso | heirloom cherry tomatoes  
Parsley | *GF*

**The cheese board**

Three daily selections | house made mustards & jellies | crackers

## GREENS

**8k salad**

Baby greens | crispy prosciutto | spiced apple purée | cashews  
Avalanche goat cheddar | balsamic vinaigrette | *GF*

**Avocado, grapefruit and king crab salad**

Frisee | merus cut king crab leg | tarragon | citrus vinaigrette | *GF / DF*

**Chanterelle and endive salad**

Spiced pecans | golden raisins | baby greens | red quinoa  
white balsamic vinaigrette | *GF / DF*

**Caesar salad**

Hearts of romaine | arugula | peppered croutons |  
roasted garlic dressing parmigiano-reggiano

**Heirloom tomato and pine nut salad**

Baby spinach | local chevre fondue | sliced radish | crispy onions  
Basil vinaigrette | *GF*

## ENTRÉES

**seafood****Halibut amandine**

Fregola pasta | mizuna | green onion | endive | garlic confit | white wine sauce

**Cast iron seared Colorado striped bass**

Olathe corn risotto | english peas | summer truffles | chanterelles | fumet | *GF*

**Lobster fettucini**

House-made fettucini | cold water lobster | arugula | tomato  
trumpet mushrooms | parmesan cream

**chops / meat / fowl****Seared duck breast**

Red lentils | roasted artichokes | toasted pine nuts | baby eggplant  
roasted lemon jus | *GF*

**Tomahawk tender belly pork chop**

Spaghetti squash | mizuna | sherry braised cipollini onions | cane syrup glaze | *GF*

**Colorado lamb rack**

Flageolets | mint | grilled summer greens | black trumpets | pistou | *GF*

**Smoked tenderloin of beef**

8oz filet | whipped potatoes | white asparagus | chanterelles | red wine sauce  
Béarnaise | *GF*

**Emma Farms Colorado wagyu burger**

Braised bacon | brie | arugula | crispy onions | "whole grain dijonnaise"  
house-made parker house bun | shoestring fries

**vegetarian****Pasta fregola and asparagus**

Summer asparagus | chanterelles | English peas | white wine sauce

**Bouillabaisse**

Artichokes | baby eggplant | fennel | tomato saffron broth | ciabatta

-We will make any dish you want vegetarian, vegan, gluten free  
extra gluten, dairy free.....or whatever your heart desires!-

## LAGNIAPPE (a little something extra)

**Low country grits**

Slow cooked corn grits | loaded | *GF*

**Grilled summer greens**

Stem greens | fleur de sel | olive oil  
Lemon zest | *GF*

**Sautéed mushrooms**

Shallots | herbs | *GF*

**Butter whipped potatoes**

Yukon golds | *GF*

**Spaghetti squash**

Mustard greens | *GF*

**Corn risotto**

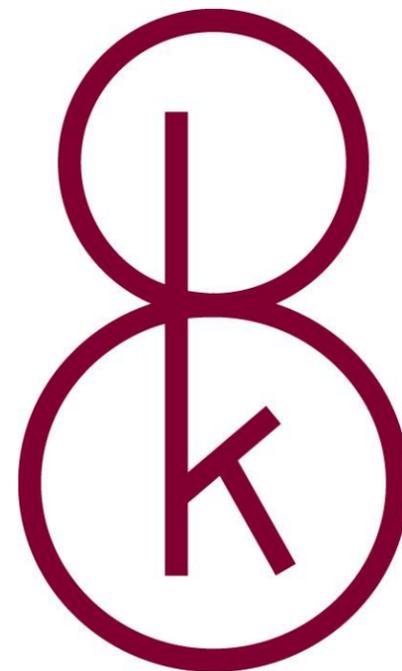
Pasrmesan | english peas | *GF*

**Asparagus**

White & green | chives | *GF*

**Shoestring fries**

Herb salt | aioli | *DF*



Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness.

Any alterations to the menu will add time to your order-

*GF-gluten free*

*DF-dairy free*

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