

Happy Thanksgiving

TO START	CENTRAL SEAFOOD PLATTER	63
	Chilled Jumbo Shrimp, Crab Claws, Crab Cakes, Tuna Sashimi, Smoked Salmon with Caviar	
	FOIE GRAS AND COGNAC MOUSSE	32
	Buttered Crostini, Pear Chutney	
	FRIED AND GRILLED CALAMARI	19
	with Sweet and Spicy Dipping Sauce	

SOUP & SALAD	SIGNATURE CREAM OF GREEN CHILE	8
	BUTTERNUT SQUASH SOUP	8
	with Sour Dough Croutons and Crème Fraiche	
	CLASSIC CAESAR SALAD	11
	Anchovy Dressing, Parmiggiano, Focaccia Garlic Croutons, Confit Cherry Heirloom Tomatoes	
	MIXED MESCLUN SALAD	11
	Toasted Pepitas, Chevre Goat Cheese, Dried Cranberries, Golden Beets, Pinot Vinaigrette	





ENTRÉE	CHILEAN SEA BASS	44
	Miso Marinated, Sweet Ginger Jasmine Rice and House Teriyaki	
	SCOTTISH SALMON	35
	Fermented Carrot & Black Garlic Risotto, Orange Caper Beurre Blanc	
	PRAWN BROCHETTE	35
	Bacon Wrapped Chipotle Marinated, Creamy Lobster and Leek Orzo	
	COLORADO RACK LAMB	81
	6 Bone Rack Marinated in Sweet Cabernet, Basil and Citrus, Daily Whipped Potatoes and House Vegetables	
	RIB EYE PRIME (16 OZ.)	49
	Chipotle Lime Butter, Daily Whipped Potatoes and Seasoned Onion Strings	
	GRILLED ANGUS TENDERLOIN	43
	Four Cheese Dauphinoise Potatoes and Sautéed Baby Spinach	

THANKSGIVING DINNER	BRINED & SOUS VIDE ORGANIC TURKEY BREAST	52
	Brioche Stuffing, Whipped Potatoes, Haricot Verts, Sweet Potato, Cranberry Orange Relish	

DESSERT	SIGNATURE TRES LECHES CAKE	9
	MERINGUE FRANGIPANE TART	11
	with Chocolate Mousse	
	PUMPKIN CUSTARD TART	11
	with Swiss Meringue	

