



# *Happy Thanksgiving*

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<b>TO START</b>	CENTRAL SEAFOOD PLATTER	63
	Chilled Jumbo Shrimp, Crab Claws, Crab Cakes, Tuna Sashimi, Smoked Salmon with Caviar	
	CHILEAN SEA BASS AND WINTER TRUFFLE TARTARE	32
	Tuscan Olive Oil, Crostini	
	FRIED AND GRILLED CALAMARI	19
	with Sweet and Spicy Dipping Sauce	

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<b>SOUP &amp; SALAD</b>	SIGNATURE CREAM OF GREEN CHILE	8
	WALNUT AND PEAR SOUP	10
	Aromatics, Walnut Oil	
	CLASSIC CAESAR SALAD	11
	Baby Romaine, Anchovy Emulsion, Shaved Reggiano, Tomato Confit, Tapenade, Brioche Crouton	
	TRIO OF BABY BEETS	13
	Chèvre Goat Cheese Mousse, Beet Vinaigrette, Micro Arugula, Candied Pecans	



<b>ENTRÉE</b>	CHILEAN SEA BASS	44
	Miso Marinated, Sweet Ginger Jasmine Rice and House Teriyaki	
	TASMANIA SALMON	42
	Sauce Gribiche, Lemon Dill Couscous	
	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, White Cheddar and Chive Whipped Potato, Haricot Verts	
	RIB EYE PRIME (16 OZ)	52
	Roasted Garlic, and Thyme Compound Butter, Fried Leeks, White Cheddar and Chive Whipped Potato, Haricot Vert	
	FILET MIGNON (8 OZ)	46
	Roasted Garlic, and Thyme Compound Butter, Fried Leeks, White Cheddar and Chive Whipped Potato, Haricot Vert	

**THANKSGIVING  
DINNER**

ORGANIC TURKEY BREAST WITH BLACK TRUFFLES & FOIE GRAS	52
Rye Stuffing with Roasted Garlic and Sage, Turkey Herb Gravy, White Cheddar and Chive Whipped Potato, Haricot Verts, Sweet Potato Pommies Fondant with Brussel Sprouts, Pork Belly and Candied Walnuts, Apple Cranberry Relish	

**DESSERT**

SIGNATURE TRES LECHES CAKE	9
MERINGUE FRANGIPANE TART	12
with Chocolate Mousse	
BROWN BUTTER PUMPKIN CHEESECAKE	12
with Toasted Swiss Meringue	