

lunch

•starters•

winter soup, apple cider parsnip broth, brown butter parsnip tortellini, roasted parsnips, maitake mushrooms | 8.00

rioja house salad, baby arugula, Medjool dates, gorgonzola, toasted almond vinaigrette | 8.00

hand selected young greens, extra virgin olive oil, 25 year old balsamic vinegar | 6.00

roasted candy striped beet salad, cucumber mint vinaigrette, snow drop goat cheese, crispy beet chips, pickled red onion, micro beets, mint syrup | 9.50

mango, grilled endive, mozzarella, fresh bufala mozzarella, balsamic marinated grilled red endive, guanciale, mango, basil mango coulis | 9.50

rioja "picnic", trio of artisan meats, warm pine nut crusted goat cheese, Italian Mountain gorgonzola, olives, truffle fennel salad, orange confit, almonds | 16.50

fresh bacon, cardamom spiced Kurobuta pork belly, Madras curry scented garbanzo bean purée | 9.50

artisan cheese quartet, Torta Peghera: apple chips, Fior di Noce: walnuts and castelvetrano olive, Blu di Lanzo: orange marmalade, Buche du Poitou: pear jam | 14.50

•chef jen's home made pastas•

pastas are available as an entrée or an appetizer course

bavette da Mantova, thin hand cut noodles, sage brown butter, guanciale, shaved parmesan, crumbled amaretti cookie, butternut squash coulis | 16.50 / 9.50

hazelnut ravioli, ricotta and queso de mano mousse stuffed pasta, foie gras terrine, roasted grapes, pomegranate, watercress, moscato beurre blanc | 24.00

butternut squash carnaroli risotto, butternut squash-walnut risotto, organic bok choy, Chai vinaigrette | 14.00 / 7.50

artichoke tortelloni, goat cheese and artichoke mousse stuffed pasta, artichoke broth, truffle essence, queso de mano cheese, chervil | 18.50 / 11.50

•sandwiches and entrées•

Greek salad with seared sea scallops, cucumber carpaccio, tomato gelée, Valbreso feta mousse, Kalamata olives, roasted red peppers, dehydrated onion, oregano vinaigrette | 19.50

sautéed shrimp and crispy salmon spring roll, Thai red curry chili vinaigrette, lemongrass coconut panna cotta, compressed pineapple | 17.50

Colorado lamb burger, house made mozzarella, spicy aioli. arugula salad | 10.50

smoked salmon club sandwich, arugula, avocado, beefsteak tomato, lemon garlic aioli. house made crispy vegetable chips | 13.50

bahn mi, Vietnamese style baguette, cardamom pork belly, chicken liver mousse, sambal yuzu aioli, pickled daikon, carrot, cucumber, cilantro. Napa cabbage chili vinaigrette salad | 10.50

Gabe's chronic chicken sandwich, home made focaccia, chili marinated grilled chicken, bacon, madras curry aioli, endive, celery, red onion, candied cashews. mixed green salad | 12.50

grilled skirt steak, caramelized Brussels sprouts, chestnut fregola croquettes, horseradish crème fraîche, sherry demi glace | 17.50