

Easter Menu
Sunday, April 16th, 2017

Spring Salad

Fresh Arugula, Baby Spinach, Pickled Beets, Goat Cheese
Fresh Strawberries, White Balsamic Vinaigrette

Entrée

(Please Select From)

Stuffed Colorado Natural Chicken Breast

Wild Mushroom and Herb Stuffing, Grilled Asparagus
Yukon Whipped Potatoes, Beurre Noisette

Seared Skuna Bay Salmon

Emperor's Black Rice, Sautéed Broccolini
Basil Pistou, Sun-Dried Tomato Aioli

Seared Georges Banks Scallops

Saffron Risotto Rice, Grilled Asparagus
Roasted Red Pepper Beurre Blanc

Slow Roasted Prime Rib

Yukon Buttermilk Smashed Potatoes, Grilled Asparagus
Horseradish Cream, Au Jus

Grilled Colorado Lamb T-bone

Pearl Barley Pilaf, Charred Carrots, Brussel Sprouts
Fig Compote, Rosemary Lamb Jus

Dessert Trio

Vanilla Bean Panna Cotta, Mixed Berries Florentine
House Made Truffle

Happy Easter!

\$35.00 per person

† Indicates Gluten Free

We also have a vegetarian selection available

Please ask your server

Executive Chef Chris Lynch