



KRLD Restaurant Week
August 02-09, 2017
\$45 Per Person, Plus Tax and Gratuity

Appetizers

Rabbit-Rattlesnake Sausage, Spicy Manchego Rosti, Crème Fraîche **15.**

Grilled Shrimp, Green Chili Thai Curry Aioli, Crispy Basil **14.**

Yellowfin Tuna, Wonton Chip, Tomato Onion Relish **15.**

Elk Sausage Sliders, Seared Foie Gras, Blueberry Jam **14.**

Seared Lamb Lollipops, Yuzu Aioli **14.**

Blue Corn Lobster "Hushpuppies", Watercress Butter **15.**

Kangaroo Carpaccio "Nachos," Avocado Salsa, Habañero-Fig Demi-Glace **12.**

Wild Boar Ribs, House-Made Pickles, Lonesome Dove BBQ Sauce **12.**

Hamachi Tostadas, Ponzu, Cilantro, Toasted Garlic, Bacon, Serrano **12.**

First Course
Choice of:

Piquillo Pepper, Beef Tenderloin Hash, Ranchero Sauce

Butter Lettuce, Applewood Smoked Bacon Lardons, Spiced Pepitas, Chili Buttermilk

Second Course
Choice of:

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Syrah Demi-Glace

Rocky Mountain Elk Loin, Salsify, Hen of the Woods, Swiss Chard, Candied Grapes

Colorado Trout, Chorizo Sweet Potato Hash, Cilantro-Orange Butter

Dessert Course

Warm Ancho Chile Chocolate Cake, Almond Brittle, Vanilla Ice Cream

Sides

Sautéed Brussels Sprouts **12.**

White Truffle Mac & Cheese **12.**

Sautéed or Fried Spinach **10.**

Beet Home-Fries, Goat Cheese, Chiles **10.**

Grilled Asparagus **11.**

Yukon Gold Mash **10.**

Truffled Wild Mushrooms **13.**

Three Course Wine Pairing 25.

First Course: Mer Soleil Silver Chardonnay

Second Course: Klinker Brick, *Old Ghost*, Zinfandel

Dessert Course: 2003 Rosa Regale Banfi

Specialty Cocktail



CHEF / OWNER – TIM LOVE | CHEF DE CUISINE – THOMAS ATKINSON

*Menu Changes Daily *No Substitutions Please * Please Advise Your Server of any Food Allergies*

** Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*