

Shareables

*Oysters on the ½ Shell** - \$18 ½ doz. \$32 doz.

Spiced Mixed Nuts w/ Candied Bourbon Bacon - \$6 *Mixed Italian Olives* - \$6

Parmesan Truffle Fries - \$8 *Smoked Salmon Caviar Chips* - \$12

*Ahi Tuna Poke** - Avocado & Mango, Crispy Plantains - \$14

Assorted Cheese Plate - \$18 *Charcuterie Plate* - \$18 *Charcuterie & Cheese Combo Plate* - \$22

*American Caviar Service** - \$85

Tartines

Wild Flower Honey Tartine - Goat Cheese, Almond, Pear - \$13

Prosciutto & Brie Tartine - Arugula, Spiced Apple Compote - \$14

*Spicy Shrimp & Avocado Toast Tartine** - Mango Papaya Salsa - \$15

*Smoked Salmon Tartine** - Herbed Boursin Cream Cheese w/ dill & English cucumber - \$15

Soups & Salads

7 Onion French Onion Soup - Rustic crouton, Burnt Gruyere - \$8

Cream of Tomato Soup - Basil Crème & Rustic Bread - \$8

Arugula Salad - Goat Cheese, Pine Nuts, Blood Orange Vinaigrette - \$8

Organic Beet Salad - Goat Cheese, Candied Walnuts, Champagne Vinaigrette - \$12

*Ahi Tuna Nicoise Salad** - Black Pepper Seared Ahi, New Potatoes, Haricot Verts, Tear Drop Tomatoes, Olives, Caper Berries, Anchovies, Hard Boiled Eggs, Tarragon Red Wine Vinaigrette - \$17

Larger Plates

Quatre Fromages Grilled Cheese - White Cheddar, Gruyere, Parmesan & Smoked Gouda on Grilled Rustic Bread w/ Crème of Tomato Soup - \$14

*Herb Roasted Chicken** - Yukon Mashed Potatoes, Shitake Mushroom, Grilled Onion, Buerre Blanc, White Truffle Oil - \$25

*Colorado Lamb Lollipops** - Goat Cheese Mashed Potatoes, Sautéed Vegetables, Cherry Balsamic - \$28

*Seared Sea Scallops** - Parmesan Risotto, Saffron Buerre Blanc, Sprinkled Bacon - \$30

*Grilled Petit Filet Mignon** - Herb Roasted New Potatoes, Grilled Red Onion, Asparagus, Veal Demi-Glaze - \$32

*Corridor 44 Cheeseburger** - 8oz. Angus Beef, White Cheddar, Bacon, Herb Aioli, Frites - \$14

