Appetizers

Tuna Tartare
Avocado, Spicy Radish, Ginger Marinade*  25

Crispy Salmon Sushi
Chipotle Mayonnaise, Soy-Honey*  21

Kale Salad
Serrano Chili, Parmesan and Lemon  21

Heirloom Tomatoes
Shaved Red Onion, Sherry Vinaigrette, Basil  21

Warm Asparagus
Grainy Mustard Dressing, Avocado, Hard Boiled Egg  22

Sweet Pea Soup
Croutons and Parmesan Cheese  16

Warm Shrimp Salad
Avocado, Tomato, Champagne Vinegar Dressing  23

Fried Calamari
Aji Amarillo Chili Emulsion and Cilantro  21

Pizza
Black Truffle and Fontina Cheese  24

Mozzarella, Tomato and Basil  19

Sides 10
Sweet Peas, Ginger and Scallion
Sautéed Corn, Scallions and Jalapeño
Mashed Potatoes
French Fries

Entrees

Parmesan Risotto
Roasted Mushrooms, Lemon Zest, Black Pepper and Herbs  27

Seared Faroe Island Salmon
Mashed Potatoes, Broccoli, Fermented Black Bean Vinaigrette*  41

Steamed Black Sea Bass
Summer Squash, Apricot-Lime Sauce  40

Roasted Maine Lobster
Corn, Carrot-Habanero Emulsion  48

Rigatoni with Meatballs
Smoked Chili-Tomato Ragu, Parmesan Cheese  32

Cheeseburger with Russian Dressing
Crispy Onions and French Fries**  26

Parmesan Crusted Organic Chicken
Mashed Potatoes, Asparagus, Lemon Butter  39

Caramelized Wagyu Beef Tenderloin
Glazed and Roasted Carrots, Miso Mustard Sauce**  47

28 Day Dry Aged Ribeye for Two
Crispy Potato, Herbal Greens, Habanero Hot Sauce Butter**  138

Simply Grilled

Maine Lobster  48

Colorado Lamb Chops**  42

Wagyu Beef Tenderloin**  45

Served with blistered shishito peppers and choice of citrus chili emulsion, black pepper condiment, habanero hot sauce butter or green chili ferment

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef Emily Giauque

Before Placing your Order, Please Inform your Server if a Person in your Party has a Food Allergy.
These Menu Items Contain Raw*or undercooked Foods**. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.