

Spring Menu Press Sheet

Treviso and Kohlrabi Squash w/ Pickled Red Onion, Olive and Pine nuts

Large cut Leaves of slightly Bitter Treviso are tossed with a bit of Arugula, Black, Oil Cured Olives , thinly sliced Raw Kohlrabi and a Herbed Red Wine Vinaigrette , the Salad is garnished with Pickled Red Onion and Toasted Pine nuts

Duck Ham and Egg;

Poached Duck Egg is topped with thinly sliced House Made Duck Prosciutto and set onto a Stew of Black Lentils and Blanched Asparagus w/ Diced Tomato & Chives and thickened with Horseradish Cream. The plate is garnished with a Raw Shaved Asparagus, Mache Salad and Crispy Duck Skin.

Lemongrass Braised Rabbit w/ Spring Onions, Shiitakes, over creamy Semolina

Locally farmed Rabbits are braised in white wine and Lemongrass, taken off the bone and heated with Fava Beans, Lightly pickled Shiitake Mushrooms, Butter and Herbs and set onto a porridge of semolina flavored with, Ginger & Smoked Pork Jowl. The dish is garnished with a salad of Pea Leaves, Wood Sorrel, Shaved Radish and Shaved Spring Onions

Grilled Lamb Shoulder Chop w/ Green Olive and Coriander Tebouleh / Ramp Sauce Verde

Colorado Lamb Shoulder(Blade) Chop is a Delicious and Underused cut of meat. We basted the Lamb with a spiced mixture of Worcestershire & Vinegar, grilled to Medium and plated with a Bulgar Wheat Salad, (Tebouleh) that's seasoned with Cilantro, Chopped Green Olive, Parsley, Chopped tomato, Minced Chili, Lemon Juice and Olive Oil. Sauce Verde is an Italian Herb Sauce flavored with Garlic and Anchovy, Ours has mint, Marjoram and Pickled Ramps

Arctic Char seared rare and served over Black Rice w/Buttered Radishes, Snap Peas & Beet Hazelnut Vinaigrette

The Char is seared skin down on the plancha so that its crisp skinned and warmed through but Very Rare. Black Forbidden Rice is warmed with Pickled Scallion and Chopped Hazelnuts. Radishes and Snap peas are warmed in a lemony butter sauce, and the plate is dressed with a beet and Hazelnut Oil Vinaigrette.

Seared Sea Scallops w/ Rhubarb, Sunchoke, Sunflower Seeds and Purslane

Scallops are seared on the flat top and then Poached in Emulsified Butter then plated with Rhubarb Batons that have been poached in white wine, Black Pepper, Bay Leaf and honey, Sunchoke Puree, Crisp sunchoke, Sunflower Seeds & Purslane (a slightly viscous spring green) and a sauce made from the bith the Scallop & Rhubarb Poaching Liquids.

Bircher Muesli w/ Poached Rhubarb, Strawberry Crème Fraiche & Basil

Rolled Oats are soaked in Apple Juice over night to soften. The Oats are folded with a mixture of Crème Fraiche and Strawberry Puree and garnished with White Wine poached Rhubarb, Sundried Strawberries and Chiffonade Basil

Swordfish Minute Steak Sandwich w/ Ramp~Artichoke relish & Horseradish Cream on Pumpernickle Toast

Thinly sliced Swordfish is dusted with Aleppo Pepper and grilled before being set onto Pumpernickel Bread with Horseradish Cream and a mixture of Braised Artichokes, Frisse and Pickled ramps.

Grilled Asparagus & Mushroom Toast- Grilled 7 Grain Bread w/ Poached Egg, Savory Lemon Cream & Pea Leaves

Toasted 7 Grain Bread is Dressed with a spread made of Mascarpone, Crème Fraiche, Lemon Verbena, Lemon Zest and Black Pepper the cream is topped with Room Temperature Grilled Royal Trumpet Mushrooms, Grilled Asparagus and a Poached egg. The dish is garnished with Lightly Dressed Pea Leaves

Chilled Leg of Lamb Sandwich w/ Roasted Tomato Raita, Watercress & Pickled Jalapeno

Marinated Lamb Leg is roasted to Rare-Medium Rare, Chilled and Sliced thin. Grilled Sourdough is dressed with Roasted Tomato Raita, A yogurt sauce flavored with Roasted tomatoes, Cucumber, Cilantro & Cumin, the Sandwich gets a bit of watercress, Red Onion and house pickled Jalapenos