

small plates

- 9 **Gnocchi.** Potato dumpling pasta, snow peas, shaved Parmigiano Reggiano
Suggested Wine Pairing: Cinquante-Cinq Viognier
- 9 **Open Faced Ravioli.** Hand-cut pasta, Long Farm pork, grilled onions, snow peas
Suggested Wine Pairing: Boulder Creek Winery Chardonnay
- 7 **Curried Hummus.** Hummus, pickled Aspen Moon Farm carrots, grilled flatbread
Suggested Wine Pairing: Zull "Lust and Laune" Rose
- 10 **Cioppino.** Seafood stew of PEI mussels, jumbo shrimp, potatoes, greens, spicy tomato broth
Suggested Wine Pairing: Mauritson Sauvignon Blanc
- 10 **Gambas al Ajillo .** Spicy seared jumbo shrimp, white wine, grilled bread
Suggested Wine Pairing: Mauritson Sauvignon Blanc

salads

- 9 **Berry Salad.** Toohey Farm mixed greens, strawberries, cucumber, shaved onion, Haystack chevre, red wine vinaigrette
Suggested Wine Pairing: Zull "Lust and Laune" Rose
- 9 **Beet Salad.** Toohey Farm mixed greens, roasted beets, hazelnut crusted Haystack goat cheese, beet vinaigrette
Suggested Wine Pairing: Boulder Creek Winery Chardonnay
- 9 **Mixed Green Salad.** Guerrilla Farm arugula, Long Farm bacon, radish, hard boiled eggs, shaved Parmigiano Reggiano, sherry Dijon mustard vinaigrette
Suggested Wine Pairing: Boulder Creek Winery Chardonnay

pastas

- 17, 9.5 **Vegetable Tagliatelle.** Hand-cut pasta, heirloom tomato, sweet corn, squash, cilantro pesto
Suggested Wine Pairing: Cinquante Cinq Viognier
- 18, 10 **Bolognese.** Hand-cut pappardelle pasta, greens, classic Bolognese sauce
Suggested Wine Pairing: Costa di Bussia Barbera d'Alba
- 20, 11 **Lobster Cappellini.** Hand-cut pasta, lobster, bay scallops, corn, Long Farm bacon, basil
Suggested Wine Pairing: Boulder Creek Winery Chardonnay

large plates

- 16 **Chile Braised Tempeh.** Tempeh, black bean puree, grilled Sol y Sombra Farm squash
Suggested Wine Pairing: Zull "Lust and Laune" Rose
- 22 **Pan Seared Sea Scallops.** Jumbo scallops, shrimp, pistou, angel hair pasta, snow peas
Suggested Wine Pairing: Boulder Creek Winery Chardonnay
- 22 **Grilled Ribeye.** Grilled Colorado's Best steak, roasted garlic potato puree, greens, balsamic shallot compote
Suggested Wine Pairing: Foris "Fly Over Red" Cabernet Sauvignon Blend
- 24 **Pan Roasted Wild King Salmon.** Salmon, saute of carrots, Sol y Sombra snow peas, sweet corn, and potatoes, red wine sauce
Suggested Wine Pairing: El Chapparal Old Vines Garnacha
- 17 **Grilled Rainbow Trout.** Trout, roasted new potatoes, heirloom tomato salad
Suggested Wine Pairing: Boomtown Pinot Gris

on the side

- 5 **Duck Fat Fried Potatoes**
- 5 **Sauteed Sweet Potato, Apples, and Bacon**
- 5 **Heirloom Carrot and Snow Pea Risotto**