



## Restaurant Week 2024

### Dinner Menu

\$45 per person

(excluding tax and gratuity, no substitutions)

#### APPETIZERS (Choice of One)

**Butternut Squash Soup**  
parmesan reggiano and basil

**Mixed Baby Lettuces**  
lemon, walnuts, pecorino and olive oil

**Crispy Polenta**  
rosemary and gorgonzola sauce

#### ENTREES (Choice of One)

**Linguine with Portabella and Cremini Mushrooms**  
spinach, tomato, fried artichokes, truffle oil and parmesan

**Grilled Colorado Pork Chop**  
sauteed spinach, roasted fingerling potatoes, lemon and butter

**Penne with Spicy House-Made Colorado Lamb Sausage**  
tomato, caramelized onions, spinach and roasted red bell peppers

**Mary's Chicken Marsala**  
dried porcini mushrooms, orange juice, sauteed spinach and mashed potatoes

**Grilled Idaho Trout (+3)**  
roasted seasonal vegetables and lemon caper butter

#### DESSERT (Choice of One)

**Buttermilk Pannacotta**  
creamy italian custard

**Profiteroles**  
puff pastries with vanilla bean ice cream and warm callebaut chocolate sauce