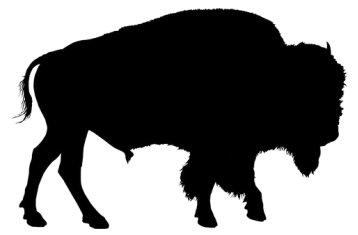




FALL

SEP - NOV



BREAKING BREAD

house-baked sourdough - bison bone marrow, colorado cheese, herb salad

FROM THE FIELDS

caeser - little gem, white anchovy, hominy crouton

heirloom tomato - pulled mozzarella, stewed tomato, fig balsamic

posole - puebla chile, pork, corn

corn bisque - squash, risotto, cream - lobster (+50)

TO SHARE

oysters - mkt, half-shell, chimichurri, lemon, horseradish

bison tartare - bison loin, parmigiano, pink peppercorn, arugula, olive oil, pink salt

smoked trout - creme fraiche, trout roe, kettle chip

pork belly - maple char, mache, fry bread

tepany bean hummus - chemaith bread

EXTRAS

craft cocktail: + 25/guest | wine pairings: + 20/guest/course | multiple choices per course: +50/guest/course

The Fine Print

Choose one per course (additional choices extra +50/guest/course)

Chef will sub GF/DF/V/Ve where needed

\$150/guest - includes hybrid social/plated service, does not include discretionary staff/chef gratuity

PRAIRE, RIVER, AND SKY

ranch and river - 6oz ribeye, blue corn-crusted trout, demi glace

denver steak - 10oz, colorado rub

bison short rib - 24hr braise, guajillo rub

duck breast - achiote rub, plum sauce

lamb - pistachio crust, recado rub

black cod - cedar wrap, melted leek

ACCOMPANIMENTS

choose 2

twice-baked potato

cornbread pudding

desert prairie succotash

roasted baby beets

braise of chard leaves

FINISHING

spoonbread - hot honey, honeycomb custard, honey shatter

cheesecake - goat's milk vanilla-lemon, graham, cajeta

creme brulee - prickly pear, burnt sugar

fry bread - ibarra chocolate, ancho caramel, house-churned ice cream