

Starters

Salad of Petite Asian Greens

Soy-peanut dressing and English cucumber ribbons
11-

Seared Sonoma Foie Gras

Cinnamon-black pepper "snickerdoodle" and Meyer lemon compote
21-

English Tea Sandwich

House cured salmon, cucumber, sweet onion, brioche and caviar "cream"
14-

Daily Inspired Soup

Always vegetarian
10-

Roasted Heirloom Beets

Chèvre fondue, citrus segments and mirepoix greens
13-

House-made Ravioli

Butternut squash, brown butter, sage and shaved Parmesano Reggiano
12-

Entrees

Today's Sustainable Fresh Catch

A.Q.

Nightly Chef Inspiration

A.Q.

Pan Seared Loch Duart Salmon

Sherry, smoked bacon, organic potato, frisée and blood orange gelée
35-

Colorado Lamb Chops

Roquefort polenta, hedge hog mushrooms in veal jus and celery gremolata
48-

Pan Seared Diver Scallops

Potato "risotto", baby shitakes and sauce pistou
36-

Organic Vegetable Curry

Thai yellow coconut-curry, Asian herbs and roasted garlic flatbread
25-

Red Wine Braised Wagyu Beef

5-hour braise, garlic whipped potatoes, toy box carrots and sauce béarnaise
35-

In consideration of all guests we request that you refrain from cell phone use while in the Bistro.
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.