



FARM TO TABLE
DINNER

FIRST COURSE

ROCKY MOUNTAIN CHILI

“Demshitz” brown ale, sage cream

- or -

CARROT-GINGER SOUP

cardamom yogurt



SECOND COURSE

LAVENTURE FARMS GARDEN SALAD

spring vegetables, baby greens, citrus emulsion

- or -

COMPRESSED MELON

pickled berries, shallot gastrique, prosciutto



MAIN COURSE

COLORADO LAMB

lemon and herb oil, pea variations

ANGUS BEEF TENDERLOIN

*potato galette, asparagus,
green garlic purée*

“COLORADO CATCH” STRIPED BASS

garden vegetable ratatouille, saffron aioli



DESSERT

CARAMEL TART

rhubarb coulis

SUMMER BERRIES

oat streusel, whipped cream

** Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*