



# Christmas Eve

## STARTERS

**ASPARAGUS BISQUE 13**  
Dungenous crab

**ELK & MUSHROOM DUXELLE 18**  
Phyllo & herbs

**TUNA TARTARE 17**  
Avocado, sweet asian sauce, yuzu pearls

## SALADS

**WINTER SPINACH SALAD 13**  
Roasted butternut squash, bleu cheese, tart cherries, warm bacon vinaigrette

**BUTTER LETTUCE SALAD 12**  
English cucumber, tomatoes, chickpeas, red onion, creamy herbed goat cheese dressing

**GOLDEN BEET SALAD 13**  
Hearts of Romaine, goat cheese, toasted hazelnuts, champagne vinaigrette

## ENTRÉES

**SEARED BEEF TournEDOS 40**  
Smoked bacon & red wine reduction

**CLASSIC VEAL OSSO BUCO 38**  
Sauce naturel

**HERB ROASTED ICELANDIC COD 36**  
Basil pesto blistered tomato

**COLORADO RACK OF LAMB 40**  
Demi glace, mint pesto

**GRILLED SCOTTISH STEELHEAD 40**  
Maine lobster cream

ALL ENTRÉES WILL BE ACCOMPANIED BY  
HARICOT VERTS & YUKON GOLD MASHED POTATOES

*18% Gratuity Will Be Added to Your Bill*  
*\$2 Split Plate Charge*

