



Sunset Prix Fixe dinner \$56

mon-fri 5pm-7pm

to start

SHRIMP TEMPURA CRISPY RICE BITES - sweet soy, mentaiko, spicy japanese mayo

PRETZEL CRUSTED FRIED CALAMARI - mustard scallion remoulade, spicy marinara

SOUTHWESTERN CHICKEN SPRING ROLLS - guacamole, salsa fresca

TRUFFLE MAC N' CHEESE - cheddar, bacon, mushrooms, pecorino

BURRATA & HEIRLOOM TOMATO SALAD - arugula, medjool dates, onions, basil, elephant garlic chips

mains

CHAR GRILLED BRANZINO - crispy potato wedges, sweet pea-onion and tomato succotash, romesco salsa "brava", petit pois crème

ALASKAN PAN SEARED SALMON - apple kale slaw, asparagus, cherry tomatoes, parsnip emulsion, peruvian yam ganache

GRILLED COLORADO SHORT RIB - garlic confit golden mash, roasted leek "papardelle", sweet peppers, jersey corn, glazier barbacoa sauce

FRENCH CUT CHICKEN - pistou potato gnocchi, butter poached asparagus, oyster mushrooms, ricotta, pistachio crumble

PAN ROASTED LAMB SHANK - slow cooked bintje potatoes, farm to table vegetable tournee, dark ale fricassee

dessert

NEW YORK CHEESECAKE - fresh berries, chantilly cream

WARM CHOCOLATE BROWNIE - white chocolate mousse, cocoa nib crumble, madagascar vanilla gelato

BAVARIAN MILK CHOCOLATE MOUSSE - sticky toffee caramel, whipped cream