

Dinner at The Living Room

Soups and Salads

Forest Mushroom Soup

Wild mushrooms and cream topped with sautéed mushrooms, chives and white truffle oil
\$9

Stacked Hearts of Romaine

Romaine hearts brushed with a creamy lemon garlic dressing, topped with a pesto ciabatta crouton \$8

Heirloom Tomato Salad

Fresh mozzarella, grilled farm bread, tossed in a creamy garlic dressing \$10

Beet and Bleu Cheese Salad

Roasted beets, butter lettuce, toasted walnuts, Maytag bleu cheese, sherry vinaigrette \$10

Hand Selected Farm Greens

Savory housemade granola, grape tomatoes and shaved cucumbers tossed in a fresh herb vinaigrette \$8

Appetizers

Tuna Tartar,

Organic micro greens, chili oil, green onions, herb crostini \$14

Smoked Duck Breast

Beets, Belgium endive, black olive vinaigrette \$12

Citrus Marinated Grilled Prawns

Chili cilantro dipping sauce \$14

Beef Carpaccio

Shaved parmigiano reggiano, micro herb salad and horseradish aioli \$12

Poached Asparagus and New Potatoes

Herb salad tossed with mustard seed vinaigrette \$8

Entrées

 **Pan Roasted Organic Chicken Breast**

Beet cous cous, caramelized carrots, jus natural **\$25**

Bucatini Pasta with Wild Mushrooms and Truffles

Wild mushrooms, shaved black truffles, parmigiano reggiano cream sauce **\$22**

 **Oven Roasted Halibut**

Leeks, baby carrots, poached potatoes, chervil and spiced blue crab broth **\$26**

Braised Beef Short Ribs

Horseradish whipped potatoes and honey glazed carrots **\$26**

 **Grilled Tournedos of Wagyu Beef**

Bacon potato cake, assorted baby vegetables, red wine butter chapeaux **\$34**

 **Grilled Colorado Lamb Loin**

Soft rosemary polenta, sunburst squash, jus natural **\$32**

Grilled Venison Chop

Rosemary poached pears, green lentils, root vegetables, Six Grapes Port syrup **\$32**



Appetite For Life indicates products that are organic, sustainable or local.

Please ask your server for more details.