

FIRST COURSE

LOCAL BUTTERNUT SQUASH SOUP

CHERRY BALASAMIC, ROMANESCO,
BROWN BUTTER SHALLOTS

SPICY TUNA TARTARE IN SESAME-MISO TUILE CONES

MAINE LOBSTER & BLUE CRAB "LOUIS"

SPICY "COCKTAIL" GLAZE, HERB SALAD,
HORSERADISH PANNA COTTA

HAWAIIAN TUNA & JAPANESE HAMACHI SASHIMI

GINGER "SUSHI" RICE, AVOCADO,
WASABI, SOY YUZU

ROASTED BEET "LAYER CAKE"

COLORADO GOAT CHEESE, HAZELNUTS, CITRUS-SHALLOT VINAIGRETTE,
YOUNG GREENS

LOCAL SMOKED SALMON & TROUT BLINIS

DILL CREAM, RED ONION, BLACK CAVIAR, CHIVES

FALL VEGETABLE SALAD

FUJI APPLE, SHAVED FENNEL, ENDIVE, PINE NUTS,
POINT REYES BLUE CHEESE, MISSION FIGS

HAND CUT PAPPARDELLE

VEAL BOLOGNESE, NUTMEG, LIGURIAN VIRGIN OIL

"OLATHE" CELERY ROOT RISOTTO

SWEET MAINE SHRIMP, "BONI" 7 YEAR PARMESAN,
YOUNG BASIL

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

MAIN COURSE

STEAMED KING SALMON “HONG KONG” STYLE

BOK CHOY, SNAP PEAS, GINGER, CHILI OIL, LEMONGRASS JASMINE RICE

“LATE SEASON” ALASKAN HALIBUT “AQUA PAZZA”

GARLIC SPINACH, SAFFRON, BLUE CRAB, SPANISH CHORIZO,
LITTLENECK CLAMS, MUSSELS

PAN SEARED DIVER SCALLOPS

WHITE BEAN PUREE, OLIVE-FENNEL RAGU, HERB SALAD

“CHINOIS STYLE” COLORADO LAMB CHOPS

HUNAN STIR FRY, SNOW PEAS, CILANTRO-MINT VINAIGRETTE

WOLFGANG’S VEAL WIENER SCHNITZEL

FINGERLING POTATO SALAD, CARAWAY CUCUMBERS,
GLAZED BEETS, BABY ARUGULA

PAN ROASTED ORGANIC CHICKEN

WILD MUSHROOMS, SONOMA GOAT CHEESE, MARSALA,
YUKON GOLD POTATOES

GRILLED PRIME NEW YORK STEAK

HORSERADISH POTATOES, CARAMELIZED BRUSSELS, YOUNG ONIONS,
BRANDY MUSTARD SAUCE

BRAISED KORUBUTA PORK “OSSOBUCCO”

CREAMY POLENTA, MISSION FIGS, BALANESE PEPPERCORNS, GREMOLATA

PRIME 30 OZ. “COTE DU BOEUF” (FOR TWO)

ROASTED ROOT VEGETABLES, ARMAGNAC-GREEN PEPPERCORN SAUCE,
POMMES “ALIGOT”

GENERAL MANAGER, ANTHONY VIERA

CHEF DE CUISINE, STEVE MALINE

EXECUTIVE CHEF, MARK FERGUSON