

SEASONS Chef's Table

EAT LIKE A FAMILY

Displayed hors d'oeuvres

CHEESE & CHARCUTERIE

assortment of cured meats & local cheeses
pickled seasonal vegetables
seasonal compote / citrus olives / dijon mustard
garlic hummus / roasted flatbread

Course 1 | pre-select two for your group:

BABY GEM LETTUCES

candied kumquat / midnight moon / pistachio /
kumquat vinaigrette

CAFFEINATED BEETS

molten goat cheese / hazelnut / mizuna / coffee vinaigrette

ROASTED FLATBREAD

white truffle / purple potatoes / parmesan

CHAR GRILLED OYSTERS

pork belly / herb butter / white cheddar foam

ROSEMARY SMOKED MUSSELS

housemade lamb sausage / sherry / fennel

SLOW COOKED OCTOPUS

romesco / lemon gelee / olive / fingerling potatoes

Course 2 | pre-select two for your group:

ROAST CHICKEN

CEDAR PLANK SALMON

BRAISED SHORT RIB

COLORADO LAMB RACK

VEGETERIAN FARRO

& pre-select two oven roasted vegetables:

ROASTED MUSHROOMS

SALT COOKED CARROTS

CHARRED CAULIFLOWER

BURNT BRUSSELS SPROUTS

Course 3 | daily selections

HOUSE-MADE ICE CREAM & SORBETS

\$65 per person ++

minimum 6 guests to book Chef's Table

reservations required in advance