

Colorado Appreciation Prix Fixe Menu

## Ristorante del Lago

Please select one each: appetizer, entrée, dessert for \$59

### APPETIZER

#### Baby Kale Salad

Pomegranate, Castelvetrano Olives, Valserena Parmigiano  
Lemon Vinaigrette (Milk, Vegetarian)

#### Involtini di Melanzane

Eggplant with Mozzarella & Tomato (Milk, Vegetarian)

#### Minestra Maritata

Chicken Brodo, Beef Meatballs, Spinach, Kale  
Pasta di Pepe, Valserena Parmigiano (Egg, Milk, Wheat)

### ENTREES

#### Paccheri con Prosciutto alla Vodka

Ground Prosciutto, Roma Tomato, Chili, Creamy Vodka Sauce (Egg, Milk, Wheat)

#### Chicken Marsala

Pan Seared Chicken Breast, Sautéed Mushrooms  
Marsala Wine Sauce, Buckwheat Polenta (Milk)

#### Spaghetti Pomodoro

Fresh Roma Tomato, Garlic, Shallot, Basil (Egg, Wheat, Vegetarian)

### DESSERT

#### Tiramisù

Espresso-Soaked Ladyfinger Sponge, Mascarpone Cream (Egg, Milk, Wheat)

#### Cannoli

Vanilla & Chocolate Chip Ricotta Filling (Egg, Milk, Wheat)

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## The Golden Bee

Please select one each: appetizer, entrée, dessert for \$49

### Appetizers

#### Kalera Lola Rosa and Fennel Salad

Orange, Toasted Pistachio, Shaved Radish  
Medjool Date Dressing (Tree Nuts, Vegan)

#### Brunswick Stew

Shredded Chicken, Lima Beans, Savory Tomato Broth  
Cheddar Jalapeno Cornbread (Egg, Milk, Wheat)

#### Crisp Polenta Wedges

House-made Pimento Cheese Filled  
Eagle's Nest Ranch Honey & Lemon Aioli (Milk, Vegetarian)

### Entrees

#### Fall Harvest Power Bowl

Roasted Autumn Squash, Wilted Kale, Quinoa, Chilled Roasted Beets  
Walnuts, Avocado, Tahini Dressing (Tree Nuts, Vegan)

#### Guinness and Beef Short Rib Stew

Creamed Kale Potato, Carrot, Parsnip  
Cheddar, Toasted Baguette (Milk, Wheat)

#### Herb Crusted Salmon

Charred Brussels Sprouts, Mashed Cauliflower & Sweet Potato  
Apple Cider Gastrique, Lemon Brown Butter (Fish, Milk)

### Desserts

#### Pear Panna Cotta

Cinnamon Vanilla Bean Panna Cotta, Pear Gelee  
Cinnamon Shortbread (Egg, Milk)

#### Cast Iron S'more

Brownie, 66% Dark Chocolate Ganache  
Roasted Marshmallow (Egg, Milk, Wheat)

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# LA TAVERNE

Please select one each: appetizer, entrée, dessert for **\$69**

## APPETIZERS

### La Taverne Caesar

Romaine, Parmesan, Garlic Croutons, White Anchovies (Egg, Fish, Milk, Soy, Wheat)

### House-Made Peppered Berkshire Bacon

Baby Lettuces, Roasted Garlic & Cauliflower Puree  
House-Made Worcestershire Reduction, Sauce Verte (Fish, Milk, Soy)

### Butternut Squash Bisque

Cranberry Sauce, Toasted Pumpkin Seeds, Winter Citrus Relish (Milk)

## ENTRÉE

### Angus Beef Hanger Steak Frites

8oz Hanger Steak, Hand Cut Pommes Frites  
Red Wine Shallot Marmalade, Bordelaise (Fish, Milk, Soy)

### Colorado Red Bird Airline Chicken Breast

Roasted Brussels Sprouts, Butternut Squash  
Sweet Potato Puree, Apple Cider Jus (Milk)

### Vegetarian Wild Mushroom Bolognese

Colorado Mushrooms, Pacherri Pasta  
Red Wine Tomato Sauce, Parmesan (Egg, Milk, Wheat)

## DESSERTS

### Pot De Crème Vanille

Vanilla Custard, Shortbread, Fresh Berries (Egg, Milk)

### La Tarte Poire

Cinnamon Infused Pear, Almond Cream  
Sweet Dough (Egg, Milk, Tree Nuts, Wheat)