

# THE KITCHEN

AMERICAN BISTRO

## SNACKS

BURRATA CROSTINI 3 each  
anchoiade

MARINATED OLIVES 6

CRISPY PIG EARS 6  
paprika aioli & lime

ROASTED BEETS 8  
oranges, mint, cilantro & cumin yogurt

HAM & GOAT GOUDA GOUGÈRES 7

OYSTERS\* 3.5 each  
classic accompaniments

## SIDES

FREEKEH 5

FRENCH/GARLIC FRIES 6

GRILLED ASPARAGUS 7  
bacon & frico

SAUTÉED GREENS 6

ROASTED BRUSSELS SPROUTS 7

SIMPLE GREENS 4

## DESSERTS

STICKY TOFFEE PUDDING 8  
pecans & vanilla ice cream

POT AU CHOCOLAT 9

MASCARPONE CHEESECAKE 9  
strawberry compote

HOUSE MADE ICE CREAM  
OR SORBET 5

NATHAN MILLER CHOCOLATE 5  
ask for daily selection

ARTISANAL CHEESE PLATE 17  
house made marmalade, roasted nuts,  
honey & walnut bread

## STARTERS

THE KITCHEN TOMATO SOUP 4/7  
olive oil

GREEN SALAD 12  
carrots, goat cheese, hazelnuts & champagne vinaigrette

ESCAROLE SALAD 13  
blue cheese, pecans, apples & sherry vinaigrette

POTTED SALMON 10  
grilled bread

EGGPLANT BRUSCHETTA 10  
pomegranate molasses, pickled currants, tahini & sprouts

STEAMED MUSSELS 16  
tomatoes, house made chorizo & grilled bread

KING CRAB 17  
avocado, charred leek, beurre blanc & lavash

DUCK LIVER MOUSSE 12  
corn bread waffles, strawberries & blis bourbon maple syrup

## MAINS

PASTA BOLOGNESE 18  
beef, pork, lamb, tomato & parmesan

HOUSE MADE TAGLIATELLE 18  
heirloom curry pumpkin, pepita pesto, cilantro & brussels sprouts

COLORADO TROUT 28  
sea island peas, bagna cauda, garbanzo & white beans

SPRING SUCCOTASH 24  
charred ramp pistou, burrata, english pea hummus & fresno corn bread

PAN SEARED HALIBUT 34  
asparagus, leeks, meyer lemon & bacon vinaigrette

ROASTED DUCK BREAST 30  
celery root, oranges, endive, radicchio, amaranth & dried cherry

BUTCHER'S CUT STEAK\* 29  
black trumpet mushrooms, potatoes, pearl onions, bacon & red wine

WISDOM FARM PAN ROASTED CHICKEN 26  
israeli couscous, dates, red wine & pistachio

NY STRIP STEAK & FRIES\* 40  
simple greens, demi hollandaise & garlic fries

LONGS PEAK LAMB KABOB\* 28  
freekeh salad, goat cheese tzatziki & flatbread

*Thank you to the farmers, ranchers & purveyors who supply us with great ingredients.*