



Tuesday July 30, 2024

**:: STARTERS ::**

**NORTHERN BELLE OYSTERS**

*tarragon mignonette, bloody mary cocktail sauce, lemon 18/36*

**HALIBUT CEVICHE**

*yuzu, bell pepper, jalapeno, red onion, crispy tortilla 21*

**LOUISIANA LUMP CRAB CAKES**

*cucumber salsa, cajun remoulade 20*

**CRISPY SQUASH BLOSSOMS**

*spicy hot pepper stuffing, pomodoro, basil 18*

**WATERMELON CAPRESE**

*smoked mozzarella, pickled fennel, local basil, aged balsamic*

17

**RICOTTA TOAST**

*multigrain bread, parma prosciutto, marinated cherry tomatoes, basil, balsamic 18*

**BEEF TARTARE**

*shallots, capers, egg, horseradish, parmesan, reggiano 19*

**:: ENTRÉES ::**

**SWORDFISH**

*baby shrimp, zucchini, sweet corn, heirloom tomatoes, lemon butter 46*

**PAPARDELLE**

*chicken sausage, tomatoes, sweet peppers, pinenuts, parmesan reggiano 34*

**CRESCENT FARMS DUCK BREAST**

*sunchoke puree, pickled blueberries, grilled spring onions, duck jus 46*

**COLORADO LAMB CHOPS**

*sweet pea risotto, heirloom cauliflower, black cherry jus*

59

**:: WINE ::**

**VERMENTINO**

*prelius, maremma tuscan 2022*

*13/gls 19/qt 50/btl*



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