



## First Course

**Spring Asparagus Soup**

sweet garlic royale 7

**Firestone Double Barrel Steamed Clams**

crispy pancetta, spinach, charred plum tomatoes, jalapeño 12

**Guava Glazed Baby Back Ribs**

gala apples, curried pecans, bermuda triangle goat's cheese 13

**Braised Lamb Risotto**

caramelized shallots, lemon zest, parmigiano reggiano 9

**Spring Ramp Salad**

smoked oregon bleu, roasted walnuts, stone ground mustard vinaigrette 7

**Chioggia Beet and Goat Cheese Salad**

shaved fennel, orange suprêmes, citrus vinaigrette 9

**Seared Maryland Scallops**

purees of cauliflower and roasted red bell pepper, white truffle oil 10

**Sweet Potato Fries**

guava barbecue sauce 7

Parties of 8 or more: no split checks please, subject to 20% service charge

Executive Chef Brady Thomason



## Second Course

**Rioja Style Colorado Lamb Top Sirloin**

sofrito of chorizo, roasted garlic and red bell pepper, and potatoes 35

**Grilled King Salmon**

spring pea and ricotta panzotti, warm spinach and bacon lardon salad 24

**Grilled Swordfish**

golden raisin and cous cous croquettes, cucumber and tomato salad 27

**Coconut Crusted Halibut**

jasmine rice amandine, soy glazed onions, pineapple curry cream 28

**Grilled Porterhouse Pork Chop**

tuscan potatoes, chili tomato ragout 27

**Black Pepper Crusted Filet Mignon**

wild mushroom and goat cheese au gratin, vermont haricot verts, herbed butter 34

**Lemon Grilled Chicken Breast**

andouille sausage caponatina, marinated baby artichoke, lemon herb vinaigrette 19

**Gnocchi Piedmontese**

spring leeks, roasted red bell peppers, parmigiano reggiano 19

**Veal Piccata**

warm salad of new potato, pancetta, and hen of the woods mushrooms 25

## Sides \$4

Wild Mushroom and Goat Cheese au Gratin  
Tuscan Potatoes • Cous Cous Croquettes

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