

# PLATO'S

## SUMMER MENU

### FIRST COURSE

<b>Asparagus</b>	18
almond, panisse, preserved lemon, tahini	
<b>Cappelletti</b>	20
braised pork, nettle, feta, arugula	
<b>Lamb Tartare</b>	21
harissa, cilantro, quail egg, fermented potato	

### SECOND COURSE

<b>Maple Leaf Duck Breast</b>	48
white asparagus, rhubarb, honey, lavender	
<b>Elk Striploin</b>	57
wild mushrooms, spring onions, pine, IPA	
<b>Colorado Bass</b>	56
english peas, fava beans, garlic, turnips	

### THIRD COURSE

<b>Mango Vanilla Petit Gateaux</b>	20
banana cake, white chocolate mousse, sable	
<b>Whiskey Pecan Cremeux</b>	20
dark chocolate cake, whipped ganache	

A menu crafted by Chef de Cuisine Rachel Koppelman highlighting seasonality and diversity of fresh local ingredients.

Parties of 5 or more subject to a 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness