



A M U S E

*citrus & pistachio gazpacho*

F I R S T

pumpkin & fall fruit bisque  
*crispy herbs, citrus*

fall farro salad  
*dried fruit, pecans, local olive oil*

gudy's organic garden greens  
*roasted beets, cara cara orange, aged sherry vinaigrette*

smoked salmon & caviar  
*crème fraiche, chives*

S E C O N D

porcini ravioli  
*candy cap mushroom cream, burgundy truffle*

dungeness crab cake  
*bernardus honey crème fraiche, spicy harissa*

auggie's sea bass ceviche  
*avocado, red pepper, yuzu emulsion*

herb potato gnocchi  
*chanterelles, dino kale*

T H I R D

herb roasted diestel turkey  
*mashed potatoes, wild rice stuffing, roasted vegetables, cranberry sauce*

classic prime rib  
*au jus, mashed potatoes, glazes carrots*  
add truffles \$20 and caviar \$15

roasted seabass  
*white bean puree, wild mushroom, pole beans, apple-ginger emulsion*

roasted colorado lamb  
*parsnip puree, dino kale, pomegranate, red wine gastrique*

F I N A L E

pumpkin pie  
*cinnamon whipped cream, caramel*

buttermilk chocolate cake  
*dark chocolate streusel, vanilla ice cream*

mission fig tart  
*crème fraiche ice cream, marcona almonds*