

Taste of the Kitchen

Friday, October 19, 2012 – Chef de Cuisine Alberto Sabbadini

We believe that gathering together around the table, sharing good food & drink, connects us as family, friends and community. It is why every afternoon & evening, since the day we opened, our staff gathers around our Community Table to enjoy 'Family Meal.'

Our tasting menu is designed to let you share in this timeless ritual & features some of our favorite tastes of the season served family style.

Munson Farm Heirloom Squash Crostini – taleggio & sage pesto

Ox Tongue Char Grilled – soffritto & anchoyade

Penne alla Carbonara – cure farm pancetta, dandelion greens, eggs & parmesan

Colorado Lamb Oven Roasted – cure farm parsnip puree, roasted peppers, merguez, & cumin yogurt

Almond Polenta Cake – with wood roasted ela farm bartlett pears & vanilla gelato

\$48 per person

Requires the participation of the entire table

Please ask about suggested wine & beer pairings

Thank you to the farmers & ranchers who continue to support us with great ingredients.
An 18% gratuity will be added to parties of 6 or more. Thank you for joining us.