**First Course**

French petite rolls and a spring salad mix with feta, seasonal berries, pecans, and our apple champagne vinaigrette.

**Second Course**

All entrées served atop a Colorado vegetable quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions and drizzled with a sweet and tangy balsamic glaze.

**Colorado Chicken Grand Marnier**
Grilled Colorado Red Bird Chicken topped with Grand Marnier cream sauce.

**Slow Roasted Colorado Pork Shank**
Colorado slow roasted pork shank with a creamy Dijonnaise sauce.

**Colorado-Raised, Slow Roasted Prime Rib**
Thick cut prime rib slow roasted, and served medium-rare, paired with Parisian potatoes.

**Blackened Salmon Pestoli**
Farm raised Atlantic salmon blackened with a cranberry pestoli with roasted yellow tomatoes.

**Vegetable Napoleon**
Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layer and lightly covered with homemade rosé sauce.

**Beyond Beef Vegetarian Wellington**
Vegetables made to look, feel, and taste like actual beef. Lightly grilled and seasoned with roasted garlic and rosemary then wrapped up in buttery puff pastry dough and baked to perfection. Served with a Marsala mushroom sauce.

**Third Course**

**Dessert - Chef’s Choice**

Executive Chef - Jeremy Garnett

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