



## CHEF'S WEEK MENU

\$66

### STARTER

(choice of)

#### Ahi Poke Crespo

Sushi-grade Ahi tuna, marinated in barrel aged soy and tossed with tangy pickled cucumber and a spicy peanut-chili crunch, nestled on a crispy house-made mini corn tostada with a pepita-avocado spread.

#### Watermelon Burrata Salad

Sweet and smoky grilled Black Diamond watermelon tossed in a Calabrian chili vinaigrette with fresh mint and tender baby arugula, topped with burrata, crunchy candied pecans, and finished with a golden drizzle of house-made hot honey.

### ENTREE

(choice of)

#### Miso Glazed Chilean Sea Bass

A beautiful 6 oz. Chilean Sea Bass steak that is rich, buttery, and flaky and it is extraordinary in taking in external flavors like our white miso marinade, and making them pop with tremendous texture, served alongside baby bok choy and scored trumpet mushrooms.

#### Pluma Iberico Pork

A stunning 8 oz. woodfired Spanish Pluma Iberico pork shoulder known for its exceptional marbling, tenderness, and rich nutty flavor due to an acorn rich diet is topped with Chef's fragrant roasted pepper romesco. Served atop an apple and shaved brussels sprout salad tossed in a bacon vinaigrette

### DESSERT

#### Peaches and Cream Cobbler

Velvety house-made cream cheese gelato melts gently over Chef's warm, signature buttermilk biscuit, surrounded by a halo of bourbon-roasted Colorado peaches, rich with caramelized sweetness and southern charm.

