

Allreds Opening Menu

for the table

marinated olives

citrus herb marinade, pepperoncini, prosciutto di parma 12

peppadew peppers

date goat cheese, prosciutto, balsamic glaze 16

half dozen east coast oysters *gf* 24

lemon wedge, mignonette, fennel frond

alaskan king crab legs *gf*

served with drawn butter *by the half pound* MP

first course

caesar salad

baby gem, parmesan, cibatta, egg

french onion soup

bourbon bone broth, focaccia, gruyere, chives

waygu beef carpaccio*

focaccia, capers, grana padano, red wine vinaigrette

roasted beet salad *gf*

frisee, arugula, goat cheese crema, pistachio-shallot relish, maple-cider vinaigrette

maine lobster bisque

poached lobster claw, cognac cream, aji panca, chive

entrée

bourbon marinated elk striploin*

butternut squash, farro, rainbow chard, pepitas, pomegranates, huckleberry

wild caught chilean seabass

miso-beurre, shiitaki mushroom broth, red cabbage, bok choy, beech mushrooms

prime beef tenderloin* *gf*

potato purée, asparagus, pearl onion, oyster mushroom, roast garlic demi-glace

colorado half rack of lamb*

tomato-eggplant jam, goat cheese, watercress, fennel, chimichurri new potatoes, lamb jus

boneless roast half chicken

sunchoke puree, rosemary crispy sunchoke, cherry tomatoes, fennel, fresh shaved truffle, chicken jus

roasted heirloom harissa carrots

beluga lentils, coriander braised fennel, mint-lemon coconut crema, marcona almonds

dessert

chocolate and cherry torte

amarena cherry, valrhona dark chocolate mousse, chocolate shortbread

sticky toffee pudding cake

whipped cream, rum toffee sauce, almond tuile

vanilla crème brûlée

fresh berries

blueberry-cashew-vegan-cheesecake

almond crumble, fresh berries, almond shortbread cookie