

Tonight's Specials

2022 Domaine Terre de Mistral, Rosalie, Rose, Côte de Provence \$55

Syrah and Grenache are blended in this ripe, red currant-flavored wine. It has minerality as well as a brilliant shine of acidity and a crisp aftertaste.

2022 Agro de Bazan Granbazan, Albariño, Rias Baixas, SP \$69

Etiqueta Verde is made with a combination of free-run juice and lightly pressed juice. It is fermented with indigenous yeasts in tank and aged on the lees for no less than four months before bottling. This is a classic Salnés Valley style albariño. Dry, very floral, with crisp acidity, and elegant salty aftertaste.

NV13 Cain Cuvee, Napa Valley, CA Btl. \$79, Glass \$20

The two vintages composing the NV13 Cain Cuvee, 2013 and 2012, are two of the richest, ripest, most powerful vintages in the past 30 years. Of these two, 2012 is the lusher and most immediately accessible, while the 2013 is more reserved and more structured. Together, they harmonize beautifully to create the biggest, richest Cain Cuvee to date.

Appetizers

Asian Gazpacho \$12

Zucchini Squash Blossoms Tempura

Goat Cheese, Marinara Sauce \$16

Fried Green Tomatoes

Pico de Gallo, Chipotle Aioli Sauce \$15

Watermelon Panzanella Salad

Tomatoes, Croutons, Basil, Feta Cheese, Balsamic Vinaigrette \$18

MD Huckleberry Oysters on the Half Shell

Champagne Mignonette \$20

Entrées

Sauteed Soft-Shell Crabs Almondine

Yellow Corn Succotash, Aioli Sauce \$39

Homemade Ricotta Cavatelli Pasta

Heirloom Tomato, Burrata Cheese, Basil, Wagyu Bresaola \$32

Pan Seared Scallops

Sweet Potato, Grilled Jumbo, Asparagus, Beurre Blanc Sauce \$39

Grilled Maine Lobster Salad

1/2 Lobster, Mixed Organic Greens, Avocado, Heirloom Tomatoes, Radish \$29

Colorado Lamb Burger

Organic Tomato, Avocado, Mozzarella, Chipotle Aioli Sauce, Pommes Frites \$28

Desserts

Profiteroles \$12

Swiss Chocolate Sauce, Vanilla Gelato, Whipped Cream.

Strawberry Shortcake \$12

Whipped Cream

Additional \$6 split charge for Sharing