

THE EXPERIENCE OF A SPECIAL MENU CREATED BY THE CHEF

— amuse bouche —

**SPICY CRAB SALAD**

guacamole, cucumber & green papaya

**BUTTERNUT SQUASH RAVIOLI**

brown butter emulsion

**SEARED BAY SCALLOPS**

braised cabbage & citrus foam

**RACK OF COLORADO LAMB**

farro, apricot confit, piquillos & green onions

— pre-dessert —

**LEMON TART, CITRUS FRUIT & MANDARIN  
SORBET**

**\$90**

Optional wine pairing \$40

ALAIN DUCASSE GRAND TASTING MENU

— amuse bouche —

**TENDER POTATO GNOCCHI**

seasonal mushrooms, asparagus, Parmigiano Reggiano

**ROASTED MAINE LOBSTER "AU CURRY"**

coconut basmati rice

**FILET MIGNON ROSSINI**

foie gras & black truffle

— pre-dessert —

**BABA AU RHUM**

Monte Carlo style

**\$120**

Optional wine pairing \$55