

## DINNER

### TO SHARE

BABY LEEK & TRUFFLE SALAD | 19  
 burgundy black truffle - parmesan crackers  
 whole wheat crostini - shallot & sherry vinaigrette

SMOKED FRIED CHICKEN | 17  
 white creamy coarse grits - cheddar - baby kale

SMOKED SALMON BEIGNETS | 18  
 herb cream cheese - red ribbon sorrel  
 pickled red onion

ROASTED RAINBOW CARROT | 15  
 arugula - goat cheese - shaved radish - crispy farro  
 lemon vinaigrette

DIJON MUSTARD DEVEILED EGGS | 15  
 shaved truffle - mushroom julienne - micro cress

BEEF TARTARE | 18  
 smoked shallot - asiago lavash

PARK BOARD | 23 ~ 45  
 house cured meats - midwestern cheeses - jams  
 grilled bread

EAST & WEST COAST OYSTERS | 19 ~ 38  
 cucumber lime - mignonette

### STARTERS & SALADS

CAULIFLOWER VELOUTE SOUP | 12  
 crispy ravioli - charred cauliflower - red vein sorrel

GRAIN CRUSTED SPANISH OCTOPUS | 19  
 three floyds 'alpha king' braised red cabbage - honeycrisp apple  
 pickled mustard

JUMBO DUNGENESS CRABCAKE | 22  
 fennel puree - pickled green apple - bacon jam aioli

SPINACH RAVIOLI DE ROYAN | 17  
 tomato noilly prat cream - comte cheese - herb salad

CREEKSTONE FARM BLACK ANGUS SHORTRIBS | 21  
 blood orange - yukon gold potato puree - fried shallots

CAESAR | 13  
 baby romaine - parmesan brioche crouton - white anchovy

LOCAL GREENS | 13  
 pickled fennel - winter pear - goat cheese - pistachio  
 white balsamic vinaigrette

PETITE MACHE, KALE & DANDELION | 13  
 pickled grapefruit - blue cheese - brioche crouton  
 red wine vinaigrette

### ENTRÉES

SKUNA BAY SALMON | 37  
 crispy brussel sprouts - creamy yellow grits cake  
 meyer lemon chicken jus

CHILEAN SEABASS A LA PLANCHA | 39  
 bell pepper confit - crispy fingerling potato - garlic  
 kalamata olive sauce

LOBSTER A L'AMERICAINE | 41  
 broasted butternut squash agnolotti  
 braised turnip - tarragon salad

SEARED SCALLOPS | 37  
 creamy leek pappardelle - potato ribbon chip  
 sorrel - fried capers

COLORADO LAMB CHOP | 48  
 mustard crust - pont neuf potato  
 zucchini & mint hash - kumquat lamb jus

SEARED AMISH CHICKEN BREAST | 36  
 winter carrot mousseline - baby carrot poulette sauce

BLACK ANGUS RIBEYE | 48  
 potato mousseline - caramelized chestnuts  
 wilted rainbow chard - cabernet sauce

### TWO FORKS

BAY LEAF ROASTED JOHN DORY | 72  
 oven roasted butternut squash - potato  
 beurre blanc

JUMBO BERKSHIRE PORK CHOP | 75  
 baby potato - winter shallot - house bacon  
 dried prune - cream jus

CREEKSTONE BEEF TENDERLOIN  
 CHATEAUBRIAND "OSCAR" | 95  
 yukon gold potato croquette  
 winter creamed spinach - hollandaise