

arugula

BAR & RISTORANTE

DENVER RESTAURANT WEEK 2012

February 25 (Saturday) to March 9 (Friday) – reservations highly recommended

\$52.80 for two people OR \$26.40 for one person - no substitutions please

SOUPS, SALADS & APPETIZERS

- TOMATO & FENNEL BISQUE - Made with a hint of anise and topped with shaved Grana Padano cheese and Balsamic reduction
- WHITE BEAN SOUP - Parmesan brodo with cannellini beans, farro, smoked speck ham and dinosaur kale
- ARUGULA & DRIED FRUIT SALAD - Arugula and shaved fennel in cranberry vinaigrette with dried fruits, goat cheese and pecans
- ENDIVE SALAD - Belgian endive tossed in Sherry vinaigrette with Medjool dates, pistachios, fresh herbs and feta cheese
- BEEF SALAD - Baby lettuces in creamy Gorgonzola dressing with roasted local beets, snap peas and almonds
- CAPRESE SALAD (plus \$2) - Basil and Balsamic marinated cherry tomatoes, fresh mozzarella, coarse sea salt, arugula and grilled bread
- GORGONZOLA MUSHROOMS - Sautéed local Hazel Dell mushrooms finished with Gorgonzola cheese and fresh herb
- OCTOPUS CARPACCIO (plus \$2) - Thinly sliced sushi grade octopus with shallot and lemon infused Tuscan olive oil and oregano
- VIN SANTO PATE - 'Grant Farm' chicken liver pâté made with Vin Santo wine; served with mission fig mostarda and charred bread
- BRAISED LOCAL BEEF SHANK - 'CO's Best' beef shank slow braised with root vegetables; served with seared white polenta

PASTA, GNOCCHI AND RISOTTO (primi sized portion)

- SQUASH & APPLE PENNE - Penne pasta with local squash, roast apple, rosemary, honey, walnuts and Val d'Aosta Fontina cheese
- MUSHROOM & SHERRY RISOTTO - Carnaroli rice risotto with Sherry wine, local mushrooms, thyme, spinach and Grana Padano
- GORGONZOLA GNOCCHI - House made potato gnocchi with roasted local pears, parsley, Gorgonzola cheese and a touch of cream
- SHRIMP ORECCHIETTE (plus \$2) - Orecchiette pasta with olive oil poached shrimp, roasted tomatoes, lemon, capers and garlic
- SAUSAGE PENNE - Penne pasta with fennel sausage, caramelized onions, roasted tomatoes, fresh oregano and goat cheese
- BISON BOLOGNESE - Classic Bolognese made with local bison and a little pork, with orecchiette pasta and Grana Padano cheese

MAIN COURSES

(all below items served with whipped local Yukon gold potatoes and roasted root vegetables)

- WINTER SQUASH LASAGNE - Hand rolled pasta layered with local squash, caramelized onion, spinach, sage and goat ricotta cheese
- ALASKAN COD (plus \$2) - Pan seared fresh filet over orange beurre blanc, topped with shaved fennel-almond-tarragon salsa crudo
- SEARED SEA SCALLOPS (plus \$4) - Served over red pepper-garlic-almond Romesco sauce and topped with celery-herb salad
- CHICKEN SCALOPPINI - Lightly breaded, pan sautéed breast with hazel Dell mushroom, roasted garlic and rosemary sauce
- 'LONG'S FARM' PORK TENDERLOIN (plus \$2) - Grilled local tenderloin with roasted apple-oregano-Grappa sauce
- GRILLED HANGER STEAK - 'Never-ever' Harris Ranch steak with shallot-Marsala sauce, topped with Gorgonzola Dolce
- RACK OF LAMB (plus \$6) - Cinnamon and black pepper crusted rack with Morello cherry-Port wine sauce