



## Act One :

### **East meets West Seafood Appetizer:**

Pan-seared sea scallops with lemon herb butter and  
Tuna Tartar with tamarind soy paint 18

### **Pecan Sautéed Lump Crabcakes**

cool lime avocado sauce and corn relish 12

### **Escargot Flavors of Burgundy**

parsley jus, sweet garlic cream, mushroom polenta 11

### **Maine Lobster and Fennel Bisque**

hot house tomato confit and crisp toasts 13

### **Goat Cheese Gnocchi**

pesto, smoked duck "ham", wilted spinach 9

### **Garden Salad of Mixed Greens**

in a walnut crouton, with brie, overnight tomatoes, white balsamic dressing 9  
Pan-Roasted Sweetbreads

**Mustard vinaigrette, Dijon foam, herb roasted oyster mushroom 13**

### **Opus Knife-n-Fork Caesar**

a crisp spear of romaine, wrapped in prosciutto,  
with our own dressing, white anchovy, sweet garlic 10

### **Kobe Short Rib**

parsnip puree, tempura pearl onions, pea salad, hint of truffle 15

### **Opus Cheese Sampling**

our selection of four artisanal cheeses, brioche,  
seasonal fruit chutney, walnuts 21



## Act Two:

### **Iron Skillet Filet of Beef**

Yukon gold potato and Savoy "cannelloni", gorgonzola cheese and mushroom sauté 31

### **Pancetta Wrapped Redbird Chicken**

chicken confit Focaccia pudding, sweet garlic braised chard , shaved fennel 24

### **Crispy Tuna Loin Scallion Roll**

miso sauce, icicle radish, crisped crab rice, wasabi oil 29

### **Caraway Roasted Salmon**

root vegetable gratin, red-wine beet jus, endive orange marmalade 26

### **Latino Surf and Turf:**

Filet of Beef with Green Chili cornbread topping  
Mojito Spiced Tuna over avocado lime sauce and corn relish 37

### **Seared Maine Coast Sea Scallops**

lobster saffron risotto, tomato confit,  
black olive oil, herb sauce...36

### **Colorado Lamb Duet**

Roasted Lamb Loin with confetti peppercorn sauce  
Palette of Lamb Shoulder with mint herb salad 33

Vegetarian Entrée available upon request .