

TO INDULGE

S'MORES COLLAGE - 14

ganache | marshmallow | strawberry | macadamia nuts

JUMBO HAZELNUT MACAROON - 11

lavender panna cotta | blackberry semi freddo | basil

DARK CHOCOLATE BUNDT CAKE - 11

strawberry ice cream | toffee crumble | crystalized mint

NEW YORK CHEESECAKE - 8

graham cracker crust | fresh berry compote

APÉRITIFS

COFFEE - 5

ESPRESSO - 7/9

CAPPUCCINO - 10

LATTE - 10

TEA - 5

DOW'S 10-YEAR TAWNY PORT - 10

portugal

LAGAVULIN SCOTCH - 22

16 year islay

PEACH STREET BOURBON - 16

palisade, colorado



curated by:
Executive Chef, Jon Keeley



*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.