

8K DINNER

TIDBITS

Elk hand pie 5

Bacon pie crust, slow cooked elk, peach pepper jelly

Gran's deviled egg 5

Black Oregon truffle, tarragon, prosciutto tuile

Foie gras and rhubarb 7

Hudson Valley foie gras torchon, rhubarb jam, toasted hazelnut cracker

Blue crab boulette 6

Jumbo lump crab, sauce remoulade

Crispy stuffed calamari 5

Local avalanche chèvre filling, house made tomato preserves

STARTERS

Bbq shrimp & grits 15

Gulf Coast shrimp, creole bbq sauce "nolan family recipe", low country grits, soft cooked egg

Rabbit pot pie 16

Mustard braised rabbit, beech mushrooms, sweet onion purée

Chili relleño 15

Duck confit and queso fresco stuffing, burnt orange ranchero sauce

Seared scallop and fried green tomato 14/23

Sauce creole, roasted shishito peppers

Pete's angry mussels 17

Lardons of bacon, serrano chili, white wine broth, scallions, grilled ciabatta

English pea ravioli and lobster 18

pea tendrils, local chèvre, dill, corn purée

ENTRÉES

Prosciutto wrapped halibut 33

Low country grits, sauted mustard greens, smoked paprika corn fumet

Crispy skin gulf red snapper provencal 37

Baby artichokes, olives, heirloom cherry tomatoes, roasted garlic cloves, fingerling potatoes, calamari, white wine broth

Cajun injected chicken 27

1/2 local chicken, baby spinach, heirloom carrots, celery root puree, white wine pan jus

Tomahawk tender belly pork chop 37

Spaghetti squash, mizuna, sherry braised cipollini onions, cane syrup glaze

Smoked elk rack 47

Blackened, braised white beans, grilled broccolini, rosemary elk jus

16oz prime ribeye 51

Whipped potatoes, summer mushrooms, roasted bone marrow, gaufrette crisps, red wine sauce

Gnocchi and crab 27

English peas, pea tendrils, black trumpet mushrooms, parmesan cream

Emma farms colorado wagyu burger 29

Braised bacon, camembert, mizuna, crispy onions, "whole grain dijonaise", house-made parker house bun, hand cut fries

THE CLASSICS

Crawfish étouffée. Louisiana crawfish tails, jasmine rice, green onion 19

Mamous' grillades and grits. Cast iron seared pork, red wine and tomato braising jus 18

Shrimp creole. Gulf shrimp, jasmine rice, sauce creole 21

White beans and boudin blanc. Slow cooked beans, Cajun sausage, jasmine rice 17

Trout amandine. Rocky mountain trout, fregola, mustard greens, roasted garlic, capers 28

SOUPS and SALADS

8k salad 11/16

Seasonal baby greens, crispy prosciutto, spiced apple purée, cashews, Avalanche goat cheddar, balsamic vinaigrette

Compressed watermelon and heirloom tomato salad 11/16

Mustard greens, butter lettuce, cucumber, marcona almonds, whole grain mustard-cane syrup vinaigrette

Summer beet and watercress salad 11/16

Avalanche chevre, radish, baby spinach, crispy shallots, white balsamic dressing

Olathe sweet corn and lobster bisque 14

Chopped lobster and grilled olathe corn, tarragon

Duck and andouille gumbo 15

Slow cooked duck, andouille sausage, jasmine rice, okra

LAGNIAPPE (a little something extra)

Low country grits 6

Slow cooked corn grits, loaded

Spring pea tendrils 8

Roasted garlic, shallots

Sautéed mushrooms 7

Shallots, mizuna

Butter whipped potatoes 7

Yukon golds

Spaghetti squash 8

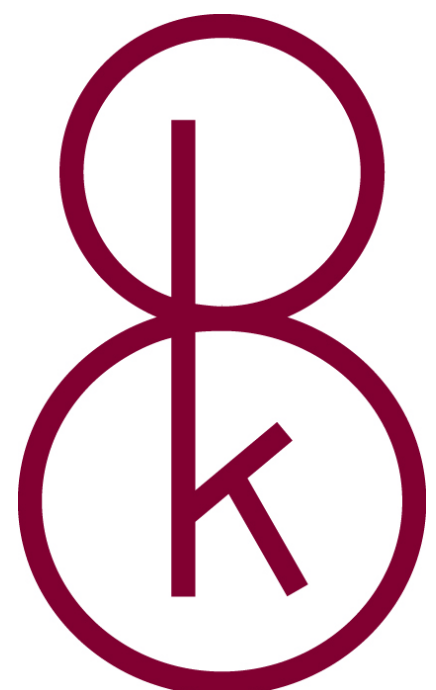
Mizuna

Broccolini 8

Olive oil, lemon zest

Heirloom Tomatoes 7

Fleur de sel, saba, olive oil



"new orleans food is as delicious as the less criminal forms of sin"
-mark twain