

MENU

Reception Amuse Bouche

SMOKED COLORADO BASS CANAPE
strawberry-mint relish, chive aioli, cucumber

CINSAULT ROSE

First Course

ROCKY FORD MELON GAZPACHO
seared scallop, wild blueberry, petit basil, pistachio crouton

SAUVIGNON BLANC

Second Course

TENDERBELLY BRAISED PORK BELLY
grilled Palisade peach, miso-tamari glaze, micro shiso

FLAME LILY WHITE BLEND

Third Course

SPICED GAME HEN CURRY
marble potatoes, Olathe sweet corn, tamarind & thyme

PINOTAGE

Fourth Course

COLORADO LAMB LOIN
baby beets, pea tendrils, cherry compote, pomme frites

HURUDZA RED BLEND

Dessert Course

PALISADE PEACH GALLETTE
basil ice cream, lingonberry

CHENIN BLANC

MENU IS SUBJECT TO CHANGE