

P L A T O ' S

Ideal Food, Smart Surroundings, Olympian View.

"The first and greatest of necessities is food, which is the condition of life and existence."

CHRISTMAS MENU 2008

Prix Fixe Menu

AMUSE BUSH

American Caviar with Pasta Pearls
and Toasted Baguette Sprinkles

STARTER

Paonia Onion Bisque
Cipollini Onion Garnish with Manchego Baguette Crisp

SECONDS

Choice of:

Warm Spinach Salad

Prosciutto de Parma, Crushed Marcona Almonds
Tossed in Balsamic Herb Vinaigrette with Pomegranate Reduction

Speckled Technicolor Greens

Fort Collins Colorouge, Smoked Sea Salt, Candied Beet Discs and Zinfandel Vinaigrette

ENTREES

Choice of:

Herb Roasted Game Hen

Baby Carrots and Cous Cous Risotto Style Accompanied by a Lemon Espanola

Colorado Beef Ribeye

Sautéed Rapini with Caribe Pepper, Sunchoke and Winter Root Vegetable Puree

Steel Head Trout

Pan Seared Steel Head over Fennel Pollen Braised Rainbow Chard
Mascarpone Polenta Cake and Lemon Saba Beurre Blanc

Grilled Eggplant

Stuffed with House made Mozzarella, Herb Roasted Tomatoes over Le Puy Lentils
with Farro and a Herb Crème Fraiche

DESSERT

Choice of:

Caramel Panna Cotta

with a Hazelnut Tuille and Vanilla Anglaise

Grand Marnier Chocolate Truffle

Passion Fruit Jelly Candies

\$80 per Person / \$150 per Couple

Tax and Gratuity Not Included

****With this Christmas Menu you will have accompanied wine****