

**GROUNDHOG DAY
FEBRUARY 2ND
"BREAKFAST" ALL DAY**

Foie gras butter cream éclair w/ bacon-maple glaze

Grilled ham steak peach and white cheddar scone shirred egg

Grilled steak with eggplant, mushroom, and artichoke stuffed crepe, bacon hollandaise

Fried duck leg confit and waffles caramelized apple butter w/ parmesan gravy

Butternut-potato latke, crème fraîche, arugula, house cured lox

Seafood omelet w/ shrimp Nantua sauce

Available all day

\$10 dollars each

or

\$50 for five items to create a five course meal

We'll add biscuits & foie butter and mimosas for all

The whole table must choose this option

**MICHAEL MYERS OF DISTILLERY 291 DINNER
FEBRUARY 8TH
6:30PM**

Rob's Boulder Gin

White creme de menthe, lemon, cherry bitters
trout paupiette w/ coconut broth, rice sticks, herb salad

291 Fresh Colorado Whiskey

Grapefruit, grenadine, maraschino
Grilled apple salad w/ blue cheese maraschino vinaigrette, pecan clusters

291 Colorado Rye Whiskey White Dog

Birchrovka, orange bitters
Botanical cured duck leg w/ mixed fruit panzanella, white duck glaze

Rob's Mountain Gin

Apperol, Beet juice, lemon
Smoked pork shoulder w/ rye pasta, tomato caper cream

291 Colorado Whiskey

Applejack, sweet vermouth, Peychauds bitters
Crème caramel, roasted apple frangipane, torrone, Romanoff sauce

\$65 plus tax & gratuity per person

VALENTINE'S DAY

Amuse

Wild mushroom gougère

Starters (choice of)

Oyster shooter w/ mignonette sauce

Lamb & daikon Carpaccio w/ radicchio & ponzu vinaigrette

Beet caprese, golden beet pickle w/ fresh mozzarella & thai basil

Second (choice of)

Tomato bisque w/ clam salsa

Pineapple salad w/ pimento, pork belly croutons, green curry vinaigrette

Main (choice of)

Grilled stuffed artichoke, mushroom & leek fricassee w/ whipped goat cheese sweet pots

BBQ catfish, white cheddar blueberry scone, pear slaw w/ Grand Marnier & honey bbq sauce

Orange grilled airline chicken breast, Port cherry sauce w/ wild mushroom ragu & herb roasted fingerlings

Beef tenderloin medallions, blue cheese potato O'Brien w/ roasted cauliflower & sauce bordelaise

Desert (choice of)

Opera cake, cocoa nib nougatine, blood orange gelato, espresso sabayon

Strawberry shortcake, vanilla genoise, Bavarian cream, strawberry balsamic reduction, lemon granité

Run Away Love

Truffles

\$ 64 PLUS TAX & GRATUITY PER PERSON
RESERVATIONS REQUESTED
5 PM, 7 PM & 9 PM WILL BE IN THE LOUNGE
6 PM & 8 PM THE DINING ROOM