

(L)

larkspur

STARTERS

ossetra caviar traditional garnish, potato cakes	mkt
gazpacho peeky toe creb, avocado sorbet, grilled country bread	13.5
chilled corn soup shrimp tempura, chive pearls	15.5
hawaiian marlin sashimi jalapeno gelee, soy-yuzu sauce	18.5
asparagus salad ❄️ 1 42° egg, garlic puree, bacon crumbs	16.5
warm octopus salad ❄️ cranberry beans, sweet peppers, black olives	16.5
caesar salad crispy potato croutons, parmigiano-reggiano	14.5
l'aventure farms salad ❄️ artichokes, radish, marinated feta	14.5
roasted young beets ❄️ braised leeks & fennel, laura chenel, spanish almonds	15.5
beef carpaccio ❄️ lemon aioli, crisp potatoes, summer truffles	18.5
veal sweetbreads fava beans, heirloom carrots, soy-brown butter flan	18.5
pork belly and chicharones ❄️ colorado and asian peaches, soy-honey glaze	17.5
torchon of duck foie gras ❄️ mexican chocolate, pickled cherries, brioche	19.5

ALLERGY INFORMATION

for your convenience, the following symbols denote:

❄️ gluten free

❄️ contains nut

MAIN

alaskan halibut ❄️ applewood smoked bacon, cauliflower, pistachio-sage pesto	35.5
yellowfin tuna ❄️ cucumber salad, crispy rice cake, tobiko	38.5
black bass ❄️ artichoke barigoule, niçoise olives, arbequina oil	32.5
nova scotia lobster corn pudding, heirloom tomatoes, bouillabaisse emulsion	45.5
english pea agnolotti morels, spring onion puree, parmesan	27.5
certified organic chicken ❄️ potato puree, snap peas, thyme jus	29.5
liberty duck breast and leg confit ❄️ cheddar grits, frisée, cherry sauce	29.5
heritage farms pork chop wild mushrooms, gala apples, polenta cake	32.5
veal scaloppini twice baked potatoes, creamed spinach, lemon beurre fondue	34.5
colorado rack of lamb ❄️ fennel puree, panise fries, smoked piquillo jus	42.5
new york strip and short ribs ❄️ peas and carrots, bordelaise, curry oil	39.5

CHEF'S TASTING MENU

five course selection from our menu	75.0
paired with wine	130.0
sommelier tailored selections	mkt

tasting menu requires participation of the entire table

luke venner chef de cuisine

armando navarro executive chef

rob sinclair managing director

www.larkspurvail.com
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