

(L)

larkspur

STARTERS

roasted butternut squash soup ☼ candied pepitas, five spice, pumpkin oil	13.5
mushroom consommé lobster dumplings, micro mirepoix, shitake	17.5
mixed field greens salad ☼❖ winter fruits, danish blue, candied walnuts, sherry vinaigrette	14.5
caesar salad potato croutons, parmigiano-reggiano	14.5
maine lobster potpie seasonal vegetables, black truffles	19.5
hamachi & ahi wasabi tobiko, jalapeño, citronette	19.5
torchon of duck foie gras ❖ italian pistachios, ginger brioche, cranberry relish	22.5
wagyu beef carpaccio ☼ crispy salsify, lemon vinaigrette, truffle aioli	16.5
porcini dusted sweetbreads mushroom duxelles, braised leeks, mustard jus	17.5
roasted pork belly apple-sylvetta purée, cipolini onions, soy-honey glaze	16.5

CAVIAR

russian osetra wild caught, nutty rich quality	MKT
hackleback osetra qualities buttermilk blinis & classic accompaniments	MKT

CHEF'S TASTING MENU

chef's choice five course tasting menu	85.0
tasting menu recommended for the entire table sommelier wine selections available upon request	

LARKSPUR QUADRUPLE FILTERED WATER

\$1.00 per person

ambient, chilled, or sparkling

all larkspur water sales will be donated to
C.A.R.E colorado's alternative resource for education

MAIN

carnaroli lemon risotto ☼ togarashi crusted shrimp, braised leeks, lemongrass emulsion	33.5
pan seared skate wing ☼ fairytale pumpkin purée, mushrooms, spiced wine reduction	31.5
roasted turbot braised celery, celeriac purée, truffle jus	33.5
certified organic rosie chicken ☼ winter vegetables, olive oil potatoes, gibleet jus	29.5
duck ménage à trois soubise, huckleberry gastrique	42.5
veal scaloppini twice baked potatoes, creamed spinach, lemon beurre-fondue	35.5
balsamic-tangerine glazed lamb chops white bean raviolis, fennel purée, rosemary demi	42.5
duo of prime beef new york steak, burgundy-braised short ribs, divide creek farm carrots, bordelaise	37.5
(L) black truffle-potato ravioli braised endive, mushroom foam	28.5

SIDES

8.5

potato croutons
brussels sprouts with lardons ☼
potato purée ☼
roasted winter vegetables ☼
twice baked potatoes ☼
creamed spinach ☼
macaroni gratin

☼ gluten free

split starter \$5.00 split main \$10.00

❖ contains nuts

armando navarro, executive chef

www.larkspurvail.com

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