

Roasted Beef Tenderloin with Rosemary Fingerlings and Cabernet Demi

Braised Short Ribs with Potato Puree, Tobacco Onions and Natural Reduction

Colorado Lamb Rack with Charred Onion Jus

Grilled Elk Tenderloin with Blueberry Demiglace

Veal Osso Bucco with Parmesan Gnocchi and Mushrooms

Grass Fed Organic Striploin with Port Onions and Pistachio Butter

Lamb Shanks with Truffle Polenta and Black Olive Jus

Veal Two Ways: Braised Cheeks with Kumquats and Sweetbreads with Truffle Vegetable Hash

Cherry Cornbread Stuffed Quail with Port Demiglace

Coq au Vin: Cornish Hen Braised with Chianti and Root Vegetables

Pollo alla Brace: Rosemary and Garlic Marinated Chicken Grilled Over Low Coals

Pheasant Scallopini with Caramelized Artichoke Ragout

Roasted Duck Breast with Confit Leg, Maple Braised Cabbage and Chestnut Spaetzle