

PALMYRA

DINNER

WINES BY THE GLASS

SPARKLING WINES

- NV Mionetto Prosecco...10
NV Domaine de Vaugondy Vouvray Brut...12
NV Nicolas Feuillatte Blue Label Champagne...18

WHITE WINES

- 2009 Wente Riva Ranch Chardonnay...12
2010 Chamisal Stainless Chardonnay...9
2008 Guy Saget Sauvignon Blanc...8
2010 Seaglass Sauvignon Blanc...7
2010 Domäne Wachau, Grüner Veltliner...9
2011 Angove "Nine Vines" Moscato...8
2010 Tolloy Pinot Grigio...8
2009 Josef Leitz "Leitz Out" Riesling...10

RED WINES

- 2007 Artesa "Elements" Cabernet Sauvignon...12
2010 Napa Cellars Cabernet Sauvignon...15
2009 Folie à Deux Merlot...11
2009 Chalone Pinot Noir...11
2008 J. Lohr Fog's Reach Pinot Noir...15
2009 Four Vines Old Vines Cuvée Zinfandel...12
2009 Ruta 22 Malbec...10
2009 Mas de Guiot, Grenache/Syrah Blend...8

STARTERS

ZULU QUEEN'S PORTABELLAS.....9
*Gastrique-marinated Portabellas, Crisp Crêpe,
Tomato Coulis*

COLORADO ROSEN FARMS LAMB CHOP.....17
*Cast Iron Seared Chipotle Tomato Salsa,
Balsamic Reduction*

SEEFOR EVER SEAFOOD SAUSAGE.....12
*Gulf Shrimp Bound with Saffron Scallop Purée,
Nutmeg Spaghetti Squash, Brioche, Tarragon Aioli*

**ENCHANTED FOREST MUSHROOM BAKED
BRIE.....11**
*Truffled Wild Mushrooms, Melted Brie, Puff Pastry, Pickled
Onions, Port Reduction*

**MAPLE-SCENTED BUTTERNUT SQUASH
BISQUE.....7**
Candied Pecans, Balsamic Glaze

HOUSE SALAD.....SMALL 6 / LARGE 9
*Fresh Greens Tossed in Tarragon Vinaigrette with Orange
Segments, Cucumbers, Granny Smith Apples, Chili-
seasoned Almonds*

GOLD RUSH BEET SALAD..... SMALL 7 / LARGE 13
*Gold and Red Beets, Gorgonzola, Orange Supremes,
Citrus Sage Vinaigrette*

CAESAR SALAD..... SMALL 7 / LARGE 12
*Whole Leaf Romaine Hearts, Parmesan Shavings,
Croutons, White Anchovies,
Caesar Dressing*
Add Grilled Redbird Farms Chicken Breast \$6
Add Grilled Jumbo Gulf Shrimp \$ 8



ENTRÉES

STELLA PORTABELLA.....16

Port Vinegar-Roasted Portabellas, Roasted Red Peppers, Grilled Eggplant, Feta Cheese, Cipollini Relish, Wilted Spinach and Almond Pesto

ROCKY MOUNTAIN RED TROUT.....19

Sustainably Raised Red Trout, Brown Butter Spinach, Tomato Fresca

LEMON-SCENTED SCALLOPS...SM. (3) 18 / LRG. (5) 25

Large Sea Scallops, Truffle Aioli, Brioche, Lemon Zest and Micro Greens

CHIPOTLE-GRILLED REDBIRD FARMS CHICKEN BREAST.....18

Spaghetti Squash, Apricot compote, Seasoned Almonds

PAN-RENDERED DUCK BREAST.....29

Saffron Risotto, Sweet Pea Purée, Fennel Salad

HOLY COW SHORT RIBS.....25

Parsnip Purée, Sugar Snaps, Root Beer BBQ Glaze

GRILLED GREENPEPPER-BERRY ANGUS BEEF TENDERLOIN.....34

Aromatic Pepperberry Tenderloin, Roasted Garlic Mashed Potatoes, Lingonberry Demi-Glace

COLORADO ROSEN FARMS LAMB CHOPS.....

(2) 32 / (3) 45

Cast Iron Seared Chipotle Tomato Salsa, Balsamic Reduction

SIDES..... INDIVIDUAL 5 / TABLE SHARE 9

*Grilled Asparagus with, Grated Lemon Zest and Crisp Capers
Melted Leeks and Sugar Snap Peas
Brown Butter Spinach*

*Spaghetti Squash with Spiced Almonds
Roasted Winter Root Vegetables
Parsnip Purée*

*Grown up Bacon Mac and Five Cheese's
Chipotle Aioli Fries
Truffle Fries*



Chef Lynn Tilyou