

~ OUR THIRTY SEVENTH YEAR ~

MENU CHANGES EACH EVENING.

FIRST COURSE

NANTUCKET BAY SCALLOPS CELERY ROOT, BALSAMIC GLAZE	19
DUCK LIVER PATE, SMOKED DUCK BREAST SALAD OF PISTACHIOS, CIPPOLLINI ONIONS, APPLES, FRISEE	16
ASPARAGUS & MOREL MUSHROOMS WHITE TRUFFLE INFUSED ITALIAN HEIRLOOM POLENTA	16
NEW YORK STATE FOIE GRAS PAN SEARED & CRISP SWEETBREADS BRIOCHE TOAST, SAUCE OF BLACK TRUFFLES	26
TUNA FISH SANDWICH "CHEF'S VERSION" AHI TUNA CARPACCIO, TERRINE OF FOIE GRAS, EXTRA VIRGIN OLIVE OIL	18
CHATEAU ROUMIEU-LACOSTE SAUTERNES 2005 (2OZ) SUPP	7
CHATEAU D'YQUEM SAUTERNES 1999 (PER OUNCE) SUPP	24
HAMACHI JAPANESE YELLOWTAIL AVOCADO, POMEGRANITE, MIZUNA	18
AHI TUNA TARTAR PREPARED TABLESIDE WITH FUKUCHO "MOON ON THE WATER" JUNMAIGINJO SAKE, HIROSHIMA, JAPAN, 2 OZ (SUPP)	18 8
CALAMARI PAN SEARED, HAWAIIAN MAHI MAHI MIZUNA, CROUTON, WHITE BEANS, CAPERS & LEMON BROWN BUTTER	16
BLACK TRUMPET MUSHROOMS & FOIE GRAS "QUESADILLA"	19
RABBIT LOIN PANCETTA WRAPPED & SEARED GOAT CHEESE AGNOLOTTI, FRISSEE, SMOKED RABBIT, ROASTED GARLIC SAUCE	15
TWELVE HOUR BRAISED "BACON" FRENCH GREEN LENTILS, ROSEMARY, GARLIC	16
HAWAIIAN BLUE PRAWNS & LUMP CRAB MUSSELS, SWEET PEPPERS, GOLD POTATO AND CORN "CHOWDER"	22
QUAIL PANCETTA WRAPPED & GRILLED, TREE OYSTER MUSHROOMS WHITE TRUFFLE INFUSED ITALIAN HEIRLOOM POLENTA, SAUCE OF GARLIC	16
KUSSHI, WELLFLEET OR BELON OYSTERS ON THE HALF SHELL, LIME AND GIN	4.50 EACH MINIMUM 3 PCS
CASPIAN SEA GOLDEN OSETRA CAVIAR	395
STURIA MALOSSOL CAVIAR	225
WITH HALF BOTTLE OF KRUG GRAND CUVEE CHAMPAGNE (SUPP)	185

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SOUP TASTING	18
ROASTED BUTTERNUT SQUASH ~ CHESNUTS, DRIED CHERRIES	
LOBSTER ~ SHIITAKE MUSHROOMS, STICKY RICE	
SWEET ONION VELOUTE ~ SMOKED DUCK, BRUSSEL SPROUTS	
BABY ARUGULA, BENTONS 14 MONTH AGED HICKORY SMOKED COUNTRY HAM	15
WHITE TRUFFLE BALSAMIC VINAIGRETTE, TUSCAN WHITE BEAN, REGGIANO PARMIGIANO	
BABY SPINACH, FRISEE, RADICCHIO HONEY MUSTARD VINAIGRETTE	14
POACHED EGG, BENTONS HICKORY SMOKED LARDONS	
BABY ORGANIC FIELD GREENS CRANBERRY MAPLE VINAIGRETTE	11
CANDIED PECANS, POINT REYES BLUE CHEESE, BELGIAN ENDIVE, POMEGRANATE	

WE USE LOCAL ORGANIC PRODUCE FROM CURE FARMS
FLAGSTAFF HOUSE IS PROUD TO RECYCLE AND COMPOSTE WITH ECOCYCLE

FLAGSTAFF HOUSE RESTAURANT ~ BOULDER, COLORADO ~ 303-442-4640

MAIN COURSE

HAWAIIAN OPAKA PAKA PAN SEARED, HAWAIIAN BLUE PRAWNS PAPAYA, COCONUT JASMINE RICE, BABY BOK CHOY	36
MAHI MAHI LOBSTER, LUMP CRAB & LEEK FILLED COCKLE CLAM "CHOWDER"	36
MONKFISH LOBSTER BARDED, NANTUCKET BAY SCALLOPS CELERIAC PUREE, SAUTEED SWISS CHARD, PORT WINE REDUCTION	38
RUBY RED TROUT & DIVER CAUGHT SCALLOP FINGERLING POTATOES, BENTONS AGED HICKORY HAM, CIPPOLINI ONIONS, SPINACH OYSTER MUSHROOMS	32
NEW ZEALAND KING SALMON PAN ROASTED ROASTED EGGPLANT, NICOISE OLIVES, SUNDRIED TOMATO, EXTRA VIRGIN OLIVE OIL w/ MAINE LOBSTER (SUPP)	34 26
MAINE LOBSTER BUTTER POACHED RUSSET POTATO GNOCCHI, TEAR DROP TOMATO, ARTICHOKE, BASIL LEMON BUTTER	76
BUTTERNUT SQUASH TORTELLINI & BLACK TRUMPET MUSHROOMS SWISS CHARD, TOASTED PINENUTS, VERMOUTH CREAM	34
ROCKY JR. NATURAL CHICKEN BREAST GOAT CHEESE FILLED, PANCETTA WRAPPED PORCINI MUSHROOM RISOTTO, BABY VEGETABLES, NATURAL JUS	32
VEAL CHEEKS MARSALA BRAISED, GOAT CHEESE AGNOLOTTI SAUTEED RAPPINI	32
FILET MIGNON PAN ROASTED BRAISED SWISS CHARD, TUSCAN WHITE BEANS, BENTONS HAM, REGGIANO PARMIGIANO w/ FOIE GRAS (SUPP)	46 14
DUCK BREAST CRISPY SEARED, DUCK CONFIT POTATO GNOCCHI, RAPINI, GRILLED RADDICCHIO, PEARL ONION, SHERRY POACHED QUINCE	39
BUFFALO FILET MIGNON & FOIE GRAS "WELLINGTON" BRIOCHE BAKED SHIITAKE MUSHROOMS, HARICOT VERTS, SAUCE OF BLACK TRUFFLES	56
COLORADO RACK OF LAMB, LAMB LOIN & BRAISED LAMB SHANK ITALIAN HEIRLOOM POLENTA, RATATOUILLE VEGETABLES, GOAT CHEESE, LAMB JUS	52
VENISON LOIN FIVE SPICE RUBBED CRISPY PEARL BARLEY CAKE, CREAMED FALL GREENS, BABY TURNIPS, PORT WINE REDUCTION	42
NEW YORK STRIP DRY AGED ANGUS & GUINNESS BRAISED SHORT RIBS GRATIN OF GOLD & SWEET POTATOES, CIPOLLINI ONIONS, CANDIED BRUSSEL SPROUTS	46
NEW YORK STRIP DRY AGED ANGUS GRILLED	49
SNAKE RIVER "KOBE GOLD" RIBEYE TRUFFLED YUKON GOLD POTATO PUREE, ASPARAGUS, BLACK TRUFFLE SAUCE	17 PER OUNCE

SELECTION OF ARTISAN CHEESES

	RAISIN WALNUT TOAST, MEDJOO DATES	18
BRILLIANT SAVARIN	FRANCE, COWS MILK, RICH TRIPLE CREAM	
PETITE BASQUE	BASQUE, SHEEP MILK, NUTTY, CRUMBLY TEXTURE	
PONT L'EVEQUE	FRANCE, COWS MILK, SOFT RIPPEND, CREAMY TEXTURE, FULL FLAVOR	
RED CLOUD	NIWOT, GOATS MILK, WASHED RIND, BALANCED AND COMPLEX	
POINT REYES	CALIFORNIA, COWS MILK, ARTISIAN BLUE	

PRE-ORDERED DESSERT

HOT LIQUID VALRHONA CHOCOLATE ALMOND CAKE GANACHE, BERRIES, VANILLA BEAN ICE CREAM	15
AMARULA SOUFFLE CRÈME FRAICHE ICE CREAM	15

*20 % SERVICE CHARGE ADDED FOR PARTIES OF SIX OR MORE
VISIT OUR NEW WEB SITE AT SHOPFLAGSTAFFHOUSE.COM
WE OFFER SPACE IN THE AFTERNOON FOR WEDDINGS AND CORPORATE EVENTS
WE DO NOT ACCEPT CHECKS*

CHEFS FIVE COURSE TASTING MENU
TO BE ORDERED BY THE ENTIRE TABLE

HAMACHI

AVOCADO, POMEGRANITE, MIZUNA
2005 TERREDORA DIPAULO "LOGGIA DELLA SERRA" GRECO,
GRECO DI TUFO, CAMPANIA, ITALY

RABBIT LOIN PANCETTA WRAPPED & SEARED

GOAT CHEESE AGNOLOTTI, FRISSEE, SMOKED RABBIT,
ROASTED GARLIC SAUCE
2002 VELENOSI, IL BRECCIAROLO", ROSSO PICENO SUPERIOR, ITALY

COLORADO LAMB LOIN & BRAISED LAMB SHANK

ITALIAN WHITE POLENTA, RATATOUILLE VEGETABLES,
GOAT CHEESE, LAMB JUS
2001 CA'MARCANDA "MAGARI", BULGHERI, ITALY

CHEF'S SELECTION OF ARTISAN CHEESES

RAISIN WALNUT TOAST, CANDIED PECANS
2006 ROBERT EYMAEL "MONCHHOF" RIESLING, SPATLESE
MOSEL, GERMANY

MINT JULIP

STICKY TOFFEE BREAD PUDDING, MINTED WHITE CHOCOLATE
ICE CREAM
ALVEAR, "SOLERA 1927", PEDRO XIMINEZ, MONTILLA MORILES,
SPAIN

76 PER PERSON

137 PER PERSON WITH WINE (3OZ PER GLASS)

CHEFS NINE COURSE TASTING MENU
TO BE ORDERED BY ENTIRE TABLE

KUSSHI OYSTER LIME & GIN

TUNA FISH SANDWICH "CHEF'S VERSION"

AHI TUNA CARPACCIO, TERRINE OF FOIE GRAS,
EXTRA VIRGIN OLIVE OIL
2005 TERREDORA DIPAULO "LOGGIA DELLA SERRA" GRECO,
GRECO DI TUFO, CAMPANIA, ITALY

OPAKA PAKA

MUSSELS, SWEET PEPPERS, GOLD POTATO, SAFFRON BROTH
2006 GROTH SAUVIGNON BLANC, NAPA VALLEY

SWEET ONION VELOUTE

SMOKED DUCK, BRUSSEL SPROUTS
2006 GRIDLEY "ROSE OF CABERNET FRANC," NAPA VALLEY

TWELVE HOUR BRAISED "BACON"

FRENCH GREEN LENTILS, ROSEMARY, GARLIC, FRISEE
2002 VELENOSI, IL BRECCIAROLO", ROSSO PICENO SUPERIOR, ITALY

QUAIL PANCETTA WRAPPED & GRILLED

WHITE TRUFFLE INFUSED ITALIAN HEIRLOOM POLENTA,
SAUCE OF GARLIC
2005 BIN 36, MERLOT, CALIFORNIA

SNAKE RIVER GOLD KOBE PRIME RIBEYE

POTATO PUREE & BLACK TRUFFLE SAUCE
2001 CA'MARCANDA "MAGARI", BULGHERI, ITALY

TRIO OF SORBET

HOT LIQUID VALRHONA CHOCOLATE CAKE

GANACHE, BERRIES, VANILLA BEAN ICE CREAM
1977 PORTO BARROS, COLHEITA, PORTUGAL

92 PER PERSON

167 PER PERSON WITH WINE (2OZ PER GLASS)

LIQUID DESSERT TASTING

ENJOY THIS EXCEPTIONAL RARE TASTING OF THE WORLD'S
FINEST AND MOST EXPENSIVE DESSERT WINES: 33 (SUPP)

CHATEAU D'YQUEM, SAUTERNES, FRANCE 1999

ALOIS KRACHER, TROCKENBEERENAUSSLESE, AUSTRIA, 2004

SELBACH-OSTER BEERENAUSSLESE, MOSEL, GERMANY, 2005

1/2 OUNCE EACH