

~ OUR THIRTY SEVENTH YEAR ~

MENU & PRICES CHANGE EACH DAY

FIRST COURSE

ASPARAGUS, MOREL MUSHROOMS WHITE TRUFFLE INFUSED ITALIAN HEIRLOOM POLENTA	18
TERRINE OF FOIE GRAS, DUCK LIVER PATE & SMOKED DUCK BREAST SALAD OF FRISEE, PISTACHIOS, CIPOLLINI ONIONS, GRILLED PEARS	24
HEIRLOOM TOMATO, HOUSEMADE BURRATA CHEESE PEPPERCRESS SALAD, EXTRA VIRGIN OLIVE OIL	18
WHITE TRUFFLES , FRESH FROM ALBA ITALY HAIR PASTA AND CREAM	95 ANGEL
AHI TUNA TARTAR PREPARED TABLESIDE WITH FUKUCHO "MOON ON THE WATER" JUNMAIGINJO SAKE, HIROSHIMA, JAPAN, 2 OZ (SUPP)	18 8
PERIGORD TRUFFLE LADEN DIVER CAUGHT SCALLOP CELERY ROOT PUREE	28
OREGON BLACK TRUFFLES, PORCINI MUSHROOM RISSOTO	22
CALAMARI PAN SEARED CRUTON, CAPERS & LEMON BROWN BUTTER, TUSCAN WHITE BEANS, MIZUNA	18
HAMACHI CARPACCIO & HAWAIIAN HEART OF PALM MIZUNA, AVOCADO, SEASAME VINAIGRETTE	18
"TUNA FISH SANDWICH" CHEF'S VERSION AHI TUNA CARPACCIO, TERRINE OF FOIE GRAS, EXTRA VIRGIN OLIVE OIL	18
CHATEAU CARMES DE RIEUSSEC SAUTERNES 2002 (2OZ) SUPP	7
CHATEAU D'YQUEM SAUTERNES 2002 (PER 1/2 OUNCE) SUPP	15
TWELVE HOUR BRAISED "BACON" FRENCH GREEN LENTILS, ROSEMARY, GARLIC	16
NEW YORK STATE FOIE GRAS, BARTLETT PEAR BRIOCHE TOAST, STONY HILL SEMILLON REDUCTION	26
QUAIL PANCETTA WRAPPED & GRILLED, FRIED CHICKEN MUSHROOMS WHITE TRUFFLE INFUSED HEIRLOOM POLENTA, SAUCE OF GARLIC	16
KUMOMOTO, HAMA HAMA OR WIANNO OYSTERS ON THE HALF SHELL, LIME AND TANQUERAY GIN FUKUCHO "MOON ON THE WATER" JUNMAIGINJO SAKE, HIROSHIMA, JAPAN 2 OZ. (SUPP)	4.50 EACH MINIMUM 3 PIECES
FRENCH STURIA CAVIAR	180
CASPIAN SEA GOLDEN OSETRA CAVIAR W/ HALF BOTTLE OF KRUG GRAND CUVEE CHAMPAGNE (SUPP)	295 185
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TASTING OF SOUP LOBSTER SOUP ~ SHIITAKE MUSHROOMS, STICKY RICE BUTTERNUT SQUASH ~ ROASTED PINENUTS, DRY CHERRY CONSOMME OF DUCK ~ SMOKED DUCK BREAST	18
ARUGULA & BENTONS ORGANIC 16 MONTH AGED HICKORY SMOKED HAM WHITE TRUFFLE BALSAMIC VINAIGRETTE, TUSCAN WHITE BEAN, REGGIANO PARMIGIANO	15
BABY SPINACH, FRISEE & RADICCHIO HONEY MUSTARD VINAIGRETTE POACHED EGG, BENTONS HICKORY SMOKED LARDONS	14
ORGANIC FIELD GREENS CRANBERRY MAPLE VINAIGRETTE, CANDIED PECANS, POMEGRANATES, STILTON CHEESE, BELGIAN ENDIVE	11

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

FLORIDA GENUINE RED SNAPPER, LUMP CRAB CONE SAFFRON ISRAELI COUSCOUS, HEART OF PALM, ROASTED BELL PEPPERS, ENGLISH PEAS	34
TAZMANIAN SALMON, HAWAIIAN BLUE PRAWNS PARSNIP PUREE, BROCCOLI RABE, PRAWN REDUCTION	36
RUBY RED TROUT, DIVER CAUGHT SCALLOP, QUAIL EGGS FINGERLING POTATOES, BENTONS HAM, CIPOLLINI ONIONS, BABY SPINACH, OYSTER MUSHROOM	32
MAINE LOBSTER BUTTER POACHED ARTICHOKE HEART, LEEKS, RUSSET POTATO GNOCCHI, CHANTERELLE MUSHROOMS, BASIL LEMON BUTTER	72
*MATSUTAKE MUSHROOMS, PARMESAN REGGIANO RISSOTO ENGLISH PEAS, BROCCOLI RABE, ASPARAGUS, BABY CARROTS	32
ROCKY JR. NATURAL CHICKEN BREAST GOAT CHEESE FILLED & PANCETTA WRAPPED PORCINI MUSHROOM RISOTTO, BABY CARROT, ENGLISH PEAS, NATURAL JUS	32
*DUCK BREAST CRISPY SEARED, DUCK CONFIT POTATO GNOCCHI, GRILLED RADICCHIO, BARTLETT PEARS, PEARL ONION, TOMATO JELLY	39
*FILET MIGNON PAN ROASTED TWICE BAKED POTATO, BRAISED ESCAROLE, SAUCE OF PINOT NOIR	46
w/ FOIE GRAS (SUPP)	14
*BUFFALO FILET MIGNON & FOIE GRAS "WELLINGTON" BRIOCHE BAKED HEDGEHOG MUSHROOMS, HARICOT VERT, SAUCE OF BLACK TRUFFLES	62
KUROBUTA PORK CHEEKS MARSALA BRAISED, HAYSTACK GOAT CHEESE AGNOLLOTTI GARLIC SEARED RAPINI	32
CANADIAN ELK LOIN PAN ROASTED WILD RICE, SHITAKE MUSHROOMS, BOK CHOY, PINK PEPPERCORN SAUCE	48
COLORADO RACK OF LAMB, LAMB LOIN & BRAISED LAMB SHANK ITALIAN HEIRLOOM POLENTA, RATATOUILLE VEGETABLES, GOAT CHEESE, LAMB JUS	52
*NEW YORK STRIP DRY AGED ANGUS (5 OZ) WITH GUINNESS BRAISED SHORT RIBS OR	46
*NEW YORK STRIP DRY AGED ANGUS (10 OZ) GRILLED GRATIN OF GOLD & SWEET POTATOES, CIPOLLINI ONIONS, ASPARAGUS	49
*SNAKE RIVER "KOBE STYLE" GOLD RIBEYE CAP (4 OZ MINIMUM) TWICE BAKED POTATO, ASPARAGUS, BLACK TRUFFLE SAUCE	18 PER OUNCE

*SUGGESTED MAIN COURSE SUPPLEMENT

OREGON BLACK TRUFFLES 15

PERIGORD BLACK TRUFFLES 25

SELECTION OF ARTISAN CHEESES

RAISIN WALNUT TOAST, MEDJOOL DATES

18

PETITE BASQUE	BASQUE, SHEEP MILK, NUTTY, FIRM TEXTURE
BRILLIANT SAVARIN	FRANCE, COWS MILK, TRIPLE CREAM BRIE
STILTON	ENGLAND, CLASSIC BLUE VIEN
HAYSTACK PEAK	NIWOT, GOAT MILK, RICH CREAM, RIPENED
PONT L'EVEQUE	FRANCE, VERY RICH & SOFT, CREAMY FULL BODIED FLAVOR

PRE-ORDERED DESSERTS

PUMPKIN SOUFFLE MAPLE BOURBON ICE CREAM	15
VALRHONA CHOCOLATE "POT PIE" MIXED BERRIES, CHIVAS 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