

APPETIZERS

Butter Roasted Corn "Chowder"

Dungeness Crab, House Cured Prosciutto, Shaved Jalapeno, Fried Bread
\$14

Spanish Almond Gazpacho

Flashed Grapes, Sherry Vinegar, Olive Oil Sorbet
\$11

Caesar Salad

Creamy Garlic Vinaigrette, Organic Egg, Reggiano Parmesan
\$12

Grilled Peach and Baby Lettuce Salad

*Torn Basil, Cayenne Candied Pecans, Blue Cheese Snow,
Brown Butter Honey Vinaigrette*
\$13

Borden Farm's Organic Tomato Salad

Olive Oil "Soil", Buffalo Milk Mozzarella, Tomato Pesto, Radish, Aged Balsamic
\$17

Duck Egg and Ricotta Raviolo

Asparagus, Pine Nuts, Mint, De-hydrated Tomato
\$15

Lemongrass Glazed Quail

Rhubarb Preserves, Poached Rhubarb, Chicken Liver Mousse, Buttered Brioche
\$16

Maple Braised Pork Belly Pastrami

Creamed Corn, Shaved Corn, Parsley and Lemon Salad
\$14

Ecuadorian Style Halibut Seviche

Avocado, Blistered Tomato, Beer Bubbles
\$16

Linguine a la Carbonara"ish"

*House Cured Guanciale, Sugar Snap Peas, Wild Mushrooms,
Pecorino Romano, Organic One Hour Egg*
\$14

Dungeness Crab Salad

Compressed Watermelon, Watermelon Juice, Melon and Lime Salsa
\$19

*Sweet Basil is committed to green initiatives and environmental responsibility.
We proudly feature Natura house purified bottled water,
organic ingredients and sustainable food sources.*

ENTRÉES

Colorado Striped Bass a la Plancha

*Olathe Sweet Corn and Truffle Puree, Spanish Chorizo, Hen of the Woods Mushrooms,
Shaved Sweet Corn, Crispy Parsley, Citron Vinegar*

\$34

Olive Crusted Wild Alaskan Halibut

Sous-Vide Fennel, Tomato, Fingerling Potato, Manila Clams, Bouillabaisse Emulsion

\$35

Grilled Loch Duart Salmon

*Warm Farro Tabbouleh, Borden Farm's Eggplant Puree,
Pickled Fennel and Cucumber*

\$32

Spinach and House-Made Ricotta Cannelloni

Grilled Artichokes, Olives, Mint, Roasted Tomato Sauce, Tuscan Olive Oil

\$26

Pan Roasted Colorado Natural Chicken

*Anson Mills Grilled Corn Polenta, Roasted Summer Squash,
Confit Lemon, Pistachio, Summer Truffle*

\$29

Colorado Lamb T-bones

*Potato Boulangere, Cipollini, Beets, Bagna Cauda,
Pistachio Gremolata, Goat Cheese Vinaigrette*

\$39

Gold Canyon Natural Beef Tenderloin

*Smoked Yukon Gold Potato Puree, Balsamic Glazed Onions,
Trumpet Royale Mushrooms*

\$44

Pink Peppercorn Crusted Venison Loin

Pickled Bing Cherries, Pernod Spiked Spinach Puree, Vegetable Hash

\$38

Sides \$7

Smoked Potato Puree

Anson Mills Polenta

Warm Farro Tabbouleh

Asparagus with Pine Nuts

Creamed Colorado Corn

EXECUTIVE CHEF: PAUL ANDERS



CHEF DE CUISINE: BRIAN BROUILLARD