



## RESTAURANT WEEK PRIX-FIXE MENU

### STARTERS

CHOICE OF ONE

#### RED DOOR GARDEN SALAD

MIXED RED DOOR GARDEN GREENS & ARUGULA, TANGELOS, LIGHTLY PICKLED ONION, TOASTED WALNUTS, TANGELO BALSAMIC VINAIGRETTE

#### BRAISED PORK CHEEKS

SLOW BRAISED; WRAPPED IN PUFF PASTRY; RED DOOR GARDEN CABBAGE & ONION MARMALADE, BRAISING JUS, MICROGREENS

#### SHRIMP CREOLE

WHITE SHRIMP SAUTÉED WITH ONION, CELERY, GREEN BELL PEPPER & GARLIC AND FINISHED WITH CAJUN SPICES, WHITE WINE & CREAM; CRISPY POLENTA

### MAIN

CHOICE OF ONE

#### GARDEN VEGETABLE PLATE

MASCARPONE PARMESAN BARLEY RISOTTO WITH RED DOOR GARDEN ROMANESCO, SNOW PEAS, & SWISS CHARD; CRANBERRIES, TOASTED WALNUTS, PUFF PASTRY, CITRUS BEURRE BLANC

#### LAMB MEATBALLS

IN HOUSE GROUND COLORADO LAMB WITH ROASTED GARLIC, FETA, PINE NUTS, HOUSE MADE HERBED GNOCCHI, TOMATO, ORGANIC BROCCOLINI, CHIMICHURRI SAUCE

#### ALL-NATURAL IOWA PORK SCHNITZEL

LEMON-CAPER BROWN BUTTER SAUCE, YUKON GOLD MASHED POTATOES, SAUTÉED BABY SPINACH WITH GARLIC & SHALLOTS

### SWEETS

CHOICE OF ONE

#### MINI BANANA CREAM PIE

GRAHAM CRACKER-WALNUT CRUST, CHOCOLATE & CARAMEL SAUCES

#### SEASONAL FRESH FRUIT COBBLER

WITH STREUSEL TOPPING & VANILLA ICE CREAM

*\$30 per person, excludes tax and gratuity.*

*Sorry – no splitting or substitutions. Not valid with any other offer*