

THE LET'S EAT ENGLEWOOD

LUNCH MENU

1ST COURSE

BEET SALAD

Small order of pan roasted beets, deglazed with minus 8 vinegar placed atop black truffle goat cheese mousse, candied pecans, orange curd, supreme oranges, chervil and balsamic glaze.

WEDGE SALAD

Iceberg wedge , crispy jones farm dry aged bacon, avocado croutons, halved grape tomatoes zesty gremolata crumbled queso fresco, 64 degree egg, with a cherry smoked green goddess.

CITRUS SALAD

Shaved jicama, roasted pistachio, compressed mango, crispy red onion, peppadew relish, compressed pineapple, micro cilantro tossed mixed greens with a key lime vinaigrette.

2ND COURSE

JUNIOR TURKEY CLUB

sliced smoked turkey, jarlsburg swiss cheese, thick cut toasted marble rye, green herb aioli, crispy jones bacon, vine ripe tomato, butter bib lettuce.

FLORIDA LOBSTER TACO

Flash fried Florida lobster, shaved Napa cabbage, pickled red onions and carrots, roasted ginger and jalapeno aioli on a flour/corn tortilla with cilantro and radish.

THE
LET'S EAT ENGLEWOOD
DINNER MENU

1ST COURSE

BEEF SALAD

Small order of pan roasted beets, deglazed with minus 8 vinegar placed atop black truffle goat cheese mousse, candied pecans, orange curd, supreme oranges, chervil and balsamic glaze.

WEDGE SALAD

Iceberg wedge, crispy jones farm dry aged bacon, avocado croutons, halved grape tomatoes zesty gremolata crumbled queso fresco, 64 degree egg, with a cherry smoked green goddess.

CITRUS SALAD

Shaved jicama, roasted pistachio, compressed mango, crispy red onion, peppadew relish, compressed pineapple, micro cilantro tossed mixed greens with a key lime vinaigrette.

2ND COURSE

FAROE ISLAND SALMON

Pan seared faroe island salmon, placed atop a cauliflower risotto, with English peas, pancetta, wild green onions, confit of cipolini onions, shaved cremini mushrooms, finished with brie cheese and toasted pine nuts and kale pesto.

HOUSE BOUILLABAISSSE

Tomato fennel broth with kafir lime leaf, curry leaf, finished with leeks, carrots, and celery, p.e.i. mussels, local clams, pan seared Florida grouper, with a garlic aioli, and grilled crostini finished with micro chervil

COLORADO LAMB

3 day brined single bone lamb chop, cast iron seared with hard roasted root vegetables (turnip, beets, fennel, onion, rutabaga, mushrooms, vanilla scented celery root puree, and finished with truffle demi glace.

3RD COURSE

DARK AND WHITE CHOCOLATE MOUSSE FINISHED WITH SPICED BERRY COMPOTE

BROWN BUTTER PANNA COTTA FINISHED WITH DRIED FRUIT (GINGER, MANGO, STRAWBERRY, APRICOT)

CHAR GRILLED PINEAPPLE UPSIDE DOWN CAKE, TOPPED WITH COGNAC CHANTELLE CREAM AND CHERRY COMPOTE