



# Christmas Dinner

## Starters

### Roasted Quail

Spiced Honey Glaze, Cornbread Sausage Stuffing, Spaghetti Squash, Cranberry Coulis  
\$12

### Oysters Rockefeller

Half Dozen, Herbs, Pernod, Breadcrumbs  
\$15

### Shrimp Cocktail

Three Champagne Poached Jumbo Shrimp, Baby Arugula, Cocktail Sauce, Lemon  
\$10

## Soups

### Lobster Bisque

Butter Poached Lobster, Puff Pastry  
\$10

### Pumpkin & Parsnip Bisque

Spiced Pear Profiterole, Apple-Cranberry Coulis  
\$8

## Salads

### Baron's House Salad

Garden Greens, Cucumbers, Shaved Carrot, Roasted Tomato Wedge, Aged Cheddar Cheese, Focaccia Crouton, White Balsamic Vinaigrette  
\$6

### Winter Salad

Baby Spinach, Baby Kale & Frisee, Salt Roasted Beets, Butternut Squash, Candied Pecans, Colorado Goat Cheese Focaccia Crouton, Citrus Vinaigrette  
\$8

### Caesar Salad

Romaine Hearts, White Anchovy, Parmesan Basket Roasted Garlic Brioche Croutons, Shaved Parmesan Cheese, Tomatoes, Creamy Caesar Dressing  
\$6

## Entrees

### Roasted Colorado Turkey

Apple Chestnut Stuffing, Sweet Potato Gratin, Baby Green Beans, Giblet Gravy  
\$24

### Chestnut Agnolotti

Fontina Cheese, Celery Root Puree, Truffle Oil  
\$22

### Colorado Leg of Lamb\*

Parmesan Crusted Potatoes, Butternut Squash, Beets, Dried Cherry Jus  
\$34

### Beef Wellington\*

Yukon Potatoes, Roasted Baby Carrots, Sautéed Baby Spinach, Truffle Jus  
\$36

### Bouillabaisse

Cod, Shrimp, Clams in a Fennel Tomato Broth, Yukon Potatoes, Grilled French Bread  
\$28

### Duck Confit

Root Vegetable Mash, Smoked Bacon Brussel Sprouts, Pomegranate Seeds, Duck Jus  
\$30

