

THE WOODEN TABLE

APPETIZER

Chicken Liver Mousse Crostini 12

Currants, Pickled Chilies

Polenta 13

Fried Ricotta Polenta, Red Sauce, Melted Fresh Mozzarella

Mussels 14

House-made Sausage, Saffron, Grilled Ciabatta

Colorado Lamb Carpaccio* 15

Goat Cheese Vinaigrette, Olives, Capers, 8 Year Balsamic, Crostini

Cheese Plate 16

Rotating Artisanal Cheeses & Seasonal Accoutrements

SALAD

Spinach 10

*Baby Spinach, Fried Goat Cheese, Strawberries, Marcona Almonds,
Goat Cheese Vinaigrette*

Caesar* 9

Romaine Hearts, Grilled Garlic Ciabatta, Shaved Parmigiano Reggiano

Arugula 10

Fried Oyster Mushrooms, Pecorino Romano, Onions, White Truffle Oil

PASTA

15/28

Potato Gnocchi

Braised Rabbit, English Peas, Parsnip Puree

Linguine

Manila Clams, House-made Sausage, Dry Vermouth, Oregano

Agnolotti

Olathe Corn, Confit Lamb Shoulder, Roasted Grape Tomatoes, Corn Brodo

Ravioli

House-made Ricotta & Mozzarella, Parmigiano Reggiano, Red Sauce, Basil

Cavatelli

Crispy Veal Sweetbreads, Roasted Chicken and Parmesan Brodo, Arugula, Lemon

Pappardelle

Venison Bolognese

Tagliatelle

Puttanesca, Lump Crab, Key West Pink Shrimp

MAIN

Steelhead Trout* 29

Pan Seared Steelhead Trout, Shrimp & Potato Salad, Melon & Serrano Gazpacho

Scallops* 31

Pork Belly, Fresno Chili Vinaigrette, Frisee, Orange Supremes

Pork* 29

*Brined Bone-In Chop, Creamed Olathe Corn, Spinach, Fennel, Palisade Peaches, &
Warm Bacon Vinaigrette*

Duck* 32

*Roasted Duck Breast, Wild Rice Risotto, Rainbow Chard & Caramelized Onions,
Rainier Cherry Demi*

Beef* 29

Hanger Steak, Hedgehog Mushrooms, Bacon, Peas & Potatoes, Vidalia Onion Puree

Colorado Lamb* 33

Rack of Lamb, Goat Cheese & Apricot Raviolotta, Shaved Squash & Fava Beans

**These Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

8-9-2017