



**GLUTEN FREE PRIX FIXE MENU
FALL 2011**

\$35.95 for Three Courses

APPETIZERS

Blackened Ahi

Beurre Blanc

Strawberry Salad

Feta Cheese, Hazelnut, Lolla Rossa, Frisee, Thai Basil Dressing

Grape Salad

Fennel, Arugula, Tarragon Vinaigrette

Butterfish

Sizzling-Tamari Vinaigrette, Bok Choy

ENTRÉES

Sea Scallops

Marcona Almonds, Celery Root, Apples, Blood Orange Vinaigrette

Black Tiger Shrimp

Hawaiian Cured Beef, Avocado Pudding, Coconut Sticky Rice

Colorado Lamb

Bone-in Chop, Beets, Smoked Almond Powder, Chevre-Thyme Vinaigrette

Filet Mignon

Demi Glace, Asparagus, Yukon Potato

DESSERT

Roy's Melting Hot Chocolate Soufflé

Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream