



Appetizers

Organic lacinado kale

french feta, dried cranberries, roasted garlic crisps, balsamic reduction \$16

Matisse Caesar

romaine, parmesan shavings, rustic croutons, white anchovies \$15

Classic Salad

organic mixed greens, endive, shaved asparagus, cherry tomatoes \$14

Cape cod mussels

saffron, chili, white wine, garlic, herb broth \$18

Hawaiian Ahi Tuna Tartar

champagne mango \$20

Grilled Spanish Octopus

mixed sautéed vegetables, chipotle aioli sauce \$18

Oven Roasted Golden , Red Beets Salad

pipe dreams farm goat cheese, pistachios \$17

Cornmeal Crusted Calamari

roasted red pepper aioli \$15

Entrees

Grilled Mediterranean Jumbo Shrimp Salad

organic greens, feta cheese, tomatoes, cucumber, artichokes \$29

Black Pearl Salmon

ratatouille, spinach pesto \$31

Giannone farms organic chicken roast au jus

fingerling potatoes, french green beans \$29

Jumbo Shrimp Puttanesca

house-made pasta, artichokes, green olives, capers, tomatoes \$31

House-made Fettuccine with Wild Mushrooms

porcini crema, wild mushrooms, shaved black truffle \$32

Beef Tenderloin Medallions

brussels sprouts, fingerling potatoes, cafe de paris \$38

Seafood Risotto

scallops, calamari, shrimp \$37

Tonight's Specials

Appetizers

Asian Gazpacho Soup \$12

Fried Tempura Stuffed Squash Blossoms

goat cheese, marinara sauce \$16

Fried Green Tomatoes

pico de gallo, aioli sauce \$15

Watermelon Panzanella Salad

cherry tomatoes, rustic croutons, basil, French feta \$17

Fresh Burrata Salad

organic cherry tomatoes, pesto \$17

Entrees

Grilled Mediterranean Branzino Filet

grilled jumbo asparagus, baby carrots, lemon caper butter \$32

Sautéed Whale Soft Shell Crab Almondine

yellow corn succotash, red pepper aioli \$33

Colorado Lamb Burger

organic tomato, avocado, mozzarella, chipotle aioli sauce, pommes frites \$27

Ricotta Cavatelli Pasta

veal ragout, wild mushroom \$ 31

Desserts

Profiteroles

warm swiss chocolate, vanilla gelato \$12

Crème Brûlée

mixed berries \$11

Honeycrisp Apple Tart

sel de fleur caramel sauce \$12

Strawberry Rhubarb Tartlet

whipped cream \$12

Chocolate Mousse Cake

crème anglaise, berry coulis \$11

Artisan Cheese Plate

selection of sheep, goat, and cow cheeses \$15