APPETIZERS

CHARCUTERIE BOARD 14
cured meats, cheeses, vegetables, nuts, olives, dried fruits, crackers

WILD MUSHROOM FLATBREAD 11
melange of mushrooms, gruyere and mozzarella blend, green onions

PESTO CHICKEN FLAT BREAD 11
pulled chicken, pesto, grape tomatoes, basil

CLASSIC SHRIMP COCKTAIL 14
freshly peeled, horseradish cocktail sauce, fresh lime

GRILLED SAUSAGE 11
trip of peppers, spicy red sauce

FIRST COURSE

SOUP DU JOUR 5 CUP / 9 BOWL
chef selection, made fresh daily

HEIRLOOM TOMATO AND GREEN SALAD 14
mesclun, tomatoes, mozzarella, basil, balsamic reduction

SYMPHONY WEDGE SALAD 11
iceberg, bacon, chives, gorgonzola, green goddess dressing

ROASTED BUTTERNUT SQUASH 12
baked butternut squash, fall custard

KALE SALAD 14
kale, carrots, red onion, cranberries, edamame, pepitas, matchstick radishes, lime vinaigrette

PASTA

ORRECHIETTE PASTA* GF 24
aglia di olio, shaved pecorino romano

CHEESE TORTELLINI 24
white sauce, prosciutto, shallots

RIGATONI 25
classic marinara sauce, sausage, onion, pepper

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
**ENTRÉE**

**FILET MIGNON** 38
7-ounce classic filet, potatoes savoyard, fresh asparagus, bernaise

**BRAISED SHORT RIBS** 31
braised short ribs, potato mash, roasted brussels sprouts, cabernet glace

**CAPON OF CHICKEN** 28
spinach, feta, vidalia, rice pilaf, broccoli, wine veloute, frizzled leeks

**FARM RAISED CHICKEN** 30
chicken breast, herbs, rice pilaf, fresh peas, baby carrots, fresh pesto

**COLD WATER SALMON** 32
pan seared salmon, grapefruit, wild rice, grilled asparagus, beurre blanc

**COLORADO LAMB RACK** 48
rack of lamb, potatoes savoyard, broccoli, minted pepper glace

**BERKSHIRE PORK TENDERLOIN** 35
pork tenderloin, apple relish, peas, carrots, red skin potatoes, apple jus

**POUND KING CRAB LEGS** 50
steamed crab legs, lemon, drawn butter, red potatoes, broccoli,

**FRESH CORN RISOTTO** 24
shallot risotto, corn, parmigiano reggiano, roasted red bell pepper cup

**PRIÈX FIXE TRIO**
Please choose one from each group

**SOUP DU JOUR**  
seasonal housemade soup

**MESCUIN HOUSE SALAD**
heirloom tomatoes, fresh mozzarella, fresh basil, balsamic reduction

**SOUFFLÉ L’AUTOMNE**
roasted butternut squash, eggs, cream, crispy sage

**SAUSAGE AND ROASTED PEPPERS**  
sausage, marinara, sweet peppers, onions, creamy parmesan polenta

**BUTTERY SHORT RIB**  
red wine braised short ribs, herb roasted potatoes, zucchini, squash

**FRESH CORN RISOTTO**
shallot white wine risotto, corn, parmigiano reggiano, red bell pepper

45 per person

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