

The Timber Hearth at Cordillera

The Beginning

Baked Lobster 'Escargot' Traditional white wine garlic herb butter	14
Shrimp and Avocado Cocktail Diced jumbo shrimp, avocado, celery, red onion, cocktail sauce	12
Steamed Prince Edward Mussels Melted garlic, Pinot Noir, cheese toast points	9
Plumb Wine Glazed Foie Gras Asian pear, pistachio, bacon, pomegranate relish, crispy squab and cabbage egg roll	16

Soups and Salads

Baked Classic French Onion Soup Gruyère and Parmesan crust	9
Tomato Miso Broth Garden vegetables	7
Grilled Cordillera Caesar Hearts of romaine, Parmesan crisp, white Spanish anchovies, croutons (Traditional version available upon request)	8
Organic Field Greens Warm goat cheese, candied walnuts, strawberry balsamic vinaigrette	8
Baby Iceberg Wedge Crispy pancetta bacon, grape tomatoes, crispy onion straws, local blue cheese dressing	8

Entrees

Sautéed English Dover Sole Extra virgin olive oil, tomato and herbs, sautéed broccolini	46
Twice Cooked Garlic Chili Prawns Ginger, sweet chili sauce, jasmine rice	28
Butter Poached Maine Lobster Carnaroli Risotto Creamy lobster Cognac broth	36
Potato Wrapped Chilean Sea Bass Pan seared, buttered leeks, Pinot Noir sauce	32
Rustichella Trofie Pasta Organic garden vegetables, Roma tomato, extra virgin oil, aged Parmesan	19
Jordan Cabernet Braised Short Ribs Celeriac purée and roasted winter vegetables.	32
Roasted Red Bird Crispy skin, spinach, pine nuts, Boursin cheese, Myer lemon reduction, fingerling potatoes	24

Chops and Steak

Colorado Lamb Rack Macadamia nut crust, crispy whole grain mustard, spätzle, fresh mint demi-glace	39
Grilled Beef Tenderloin Creamy spinach stuffed potato, Cabernet demi-glace	38
Prime Cowboy Steak Double cut, bone in rib eye, cast iron seared, bacon cheddar mashers, herb steak butter, crispy onion straws	48