

Corn Maiden
Presents
The Chef's Counter

Amuse

Searced Quail on White Asparagus
with Bearnaise Sauce

Wine Pairing- Gruet Brut

Entrée

Duet of Grilled Colorado Lamb Rack Chop with
Roasted Tomato Polenta, Red Chile Demi
and Aromatic Halibut Fillet
on an Arugula Salad

Wine Pairing-Wolf Blass Yellow Label Shiraz

Dessert

Lemon Savarin with Vanilla Cream
and Citrus Segments

\$65 per person
Does not include tax or gratuity

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