
For the Table

French Baguette 9
honey-truffle butter, rosemary oil

Meat and Cheese Board 22
olive, pickles, grain mustard, honey comb, crostini

Creamy Burrata 18
seasonal jam, sea salt, grilled bread

Starters

Red Pepper Bisque 14
roasted corn, chive oil

Strawberry and Arugula Salad 14
aged feta cheese, pickled envid, white balsamic vinaigrette

Baby Gem Salad 14
caesar dressing, lemon-herb croutons, parmesan

Hamachi Crudo 16
cucumber sorbet, tomatillo, cilantro, lime

Entrées

Ratatouille Pasta 44
squash noodles, grilled eggplant, heirloom tomato sauce, basil, pecorino

8oz Filet* 65
charred spring onion, grilled asparagus, duck fat roasted carrots, veal demi

Colorado Striped Bass 42
english pea, smoked bacon, cipollini onion, lemon

Tagliatelle Pasta 34
summer succotash, truffle fava bean puree, pecorino romano

Pan Seared Half Chicken 36
corn bread, kimchi puree, grilled pineapple, hawaiian bbq sauce

Grilled Tofu 30
curried vegetables, cauliflower rice, toasted coconut

Coffee Rubbed Pork Tenderloin 34
bok choy, pickled shallot, peach and habanero sauce, pork jus

Sides

Roasted Cauliflower 10

Rosemary Marble Potatoes 10

Grilled Asparagus 10

Broccoli 10

Our Story

Conrad Gessner was regarded as the father of modern scientific bibliography, zoology and botany. He was frequently the first to describe a species of plant or animal in the alpine landscapes surrounding Zurich, Switzerland from 1516-1565. Gessner Restaurant is a marriage of influences from his native European Alps and Colorado Rockies. Much like Gessner's excursions, we tempt you to take a journey of your senses and explore the flavors of our menus discovering our regionally sourced ingredients, globally inspired techniques and uniquely curated preparations.
