

THE CACHE

GRADUATION 2019

Friday, May 17

Congratulations Graduates of 2019! We wish you all the best in your future endeavors!

[TO START]

BOURBON-BLUEBERRY GLAZED PORK BELLY 14

fennel, watercress, pickled mustard seed, blueberries, pistachio, blueberry-bourbon butter sauce

CHARCUTERIE* 20

rotating cured meats, cheeses, complements, grilled baguette

AHI TUNA TARTARE* 16

scallion, radish, masago, chili sauce, jalapeno, wonton chip

HERB GNOCCHI* 14

Hazel Dell mushrooms, house sausage, asparagus, pine nuts, parmesan

[SALAD AND SOUP]

CAESAR* 11

romaine, spanish white anchovies, croutons, parmesan crisp, tomato

BLUEBERRY ARUGULA SALAD 11

fennel, chevre, pistachio, aged balsamic

WHITE ASPARAGUS SOUP 11

fried caper, chive, lemon oil

[ENTREES]

COLORADO BISON RIBEYE* 38

fingerling potatoes, Hazel Dell mushrooms, tomatoes, arugula, smoked bleu cheese demi-glace

FILET MIGNON* 40

potato, shallots, heirloom carrots, asparagus, marrow demi-glace

ROASTED CHICKEN 28

Anson Mills polenta, snap peas, house Cajun ham, peppers, onion, mustard jus

PAN-SEARED SCOTTISH SALMON 30

herb dumplings, leek, roasted peppers, arugula, salsa verde

SMOKED CAULIFLOWER 26

gnocchi, parsnip puree, apricot, roasted peppers, marcona almond, arugula, salsa verde

[DESSERT]

MILE HIGH CHOCOLATE PIE 11

decadent flourless chocolate cake crust, dark chocolate mousse, raspberry

COOKIES AND CREAM PIE 6

a cookie lover's dream: flaky butter crust, chocolate cookie custard, loads of whipped cream, cookie crumbles

LEMON MERINGUE PIE 6

flaky butter crust, tangy sweet lemon curd, piles of dreamy meringue

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.