

THE CACHE

[TO START]

- WHOLE ROASTED MOUCO CHEESE 14**
local soft cheese, preserves, compliments, grilled baguette
- BOURBON-BLUEBERRY GLAZED PORK BELLY 14**
fennel, watercress, pickled mustard seed, blueberries, pistachio, blueberry-bourbon butter sauce
- PRAWN CHOWDER 14**
mirepoix, potato, lemon-tarragon cream, leek hay
- CHARCUTERIE* 20**
rotating cured meats, cheeses, compliments, grilled baguette
- TUNA TARTARE* 16**
ahi tuna, scallion, radish, masago, chili sauce, jalapeno, wonton chip, sesame, jicama, citrus, poached quail egg
- BONE MARROW* 16**
orange-tarragon gremolata, red onion, capers, lemon, baguette
- PEAS AND CARROTS 12**
carrot-ginger custard, variations of spring peas and carrots, chevre, radish, preserved lemon, sesame rice puffs, lemon vinaigrette
- DUCK ARANCINI* 12**
truffle aioli, sherry gastrique, parmesan, asparagus, pistachio
- CHARRED OCTOPUS 16**
speck, leek, peppers, fennel, salsa verde
- HERB GNOCCHI* 14**
Hazel Dell mushrooms, house boudin, asparagus, pine nuts, parmesan, egg yolk butter

[SALAD AND SOUP]

- BLUEBERRY AND FENNEL SALAD 11**
blueberries, fennel, arugula, chevre, pistachio, aged balsamic
- CAESAR SALAD* 11**
romaine, spanish white anchovies, croutons, parmesan crisp, tomato
- SOUP OF THE DAY 10**
chef's daily inspiration
- CACHE SALAD 12**
greens, tomato, cucumber, olive, marcona almond, manchego, crouton, white balsamic vinaigrette
- BEET AND CITRUS SALAD 12**
watercress, citrus, pine nuts, beets, cotija, variations of peas, radish, asparagus, citrus vinaigrette
- WHITE ASPARAGUS SOUP 11**
smoked salmon, fried caper, chive, lemon oil

[ENTREES]

split entrees 3

- STEAK FRITES* 30**
peppercorn crusted flat iron, pommes frites, brandy-peppercorn jus
- ROASTED CHICKEN 28**
Anson Mills polenta, snap peas, house cajun ham, peppers, onion, mustard jus
- COLORADO BISON RIBEYE* 38**
potato gnocchi, Hazel Dell mushrooms, tomatoes, arugula, smoked bleu cheese demi-glace
- PAN-SEARED SCOTTISH SALMON 30**
herb dumplings, leek, roasted peppers, arugula, salsa verde
- FILET MIGNON* 40**
potato, shallots, heirloom carrots, asparagus, marrow demi-glace
- PAN-SEARED ALASKAN HALIBUT 38**
parsnip puree, piquillo peppers, snap peas, caramelized fennel, vanilla-saffron butter
- BLACKENED DUROC PORK TENDERLOIN* 32**
dirty red-eye peas, braised greens, house cajun ham, charred onions, mustard jus
- SMOKED CAULIFLOWER 26**
gnocchi, parsnip puree, apricot, roasted peppers, marcona almond, arugula, salsa verde
- PAN-ROASTED DUCK BREAST* 30**
Anson Mills farro, watercress, shallots, blueberries, blueberry-bourbon jus
- BLUE CRAB TORTELLINI 26**
lemon-herb cream, capers, piquillo peppers, asparagus, fennel
- ROASTED RACK OF COLORADO LAMB* 50**
Anson Mills polenta, grilled asparagus, Hazel Dell mushrooms, fennel, brandy-peppercorn jus
- PAN-SEARED NEW ENGLAND SEA SCALLOPS* 36**
potato, glazed carrots, mushrooms, peas, carrot-ginger emulsion

[SIDES 8]

- ROASTED FINGERLING POTATOES
- HAZEL DELL MUSHROOMS
- HAND-CUT TRUFFLE FRIES
- GRILLED ASPARAGUS
- ANSON MILLS CHEDDAR POLENTA
- ROASTED VEGETABLES

* 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.