

Small Plates

Seafood Cocktail Louis	16
<i>Crab and Lobster Cocktail with Sauce Louis</i>	
Duet of Tuna Sashimi	14
<i>Big Eye and Himachi Tuna Niçoise</i>	
Scallops and Bacon	14
<i>Diver Scallops and Fresh Bacon with Strawberries au Poivre</i>	
 Carpaccio of Buffalo Tenderloin	12
<i>Summer Truffles and Imported Feta</i>	
Tartare of Smoked Salmon	12
<i>Fromage Blanc, Caramelized Onions, Bacon</i>	
Roasted Beets and Haystack Chèvre	10
<i>Walnuts and Leek Vinaigrette</i>	
Bruschetta Four Way	9
<i>Grilled Crostini Finished Four Different Ways</i>	

Soups & Salads

Onion Soup Gratinée	9
<i>Three Onion Beef Broth, Gruyere</i>	
Zuppe de Pesce	11
<i>Mediterranean Fish soup with Rouille and Garlic Crouton</i>	
Classic Caesar	9
<i>Crisp Parmesan, White Anchovies</i>	
Baby Spinach Salad	8
<i>Oranges, Almonds, Eggs, Bacon-Tomato Vinaigrette</i>	
 The Centre V Salad	10
<i>Organic Greens, Caramelized Apples, Pecans and Aged Sherry Vinaigrette</i>	
 Arugula-Endive Salad	10
<i>Prosciutto, Blue Cheese, Olive Vinaigrette and Baby Tomatoes</i>	

Large Plates

Black Angus Filet	34
<i>Short Ribs and Grilled Broccolini</i>	
Braised Colorado Lamb Shank	30
<i>Wild Huckleberries, Green Lentils, Niçoise Olives</i>	
Moroccan Roasted Chicken Tagine	26
<i>Dried Fruit and Saffron Couscous,</i>	
 Roasted Rocky Mountain Bass	28
<i>Green Beans Amandine</i>	
 Alaskan Halibut	26
<i>Saffron-Pernod Broth, Tomato Confit, Cannellini Beans</i>	
 Lobster and Summer Pea Ravioli	28
<i>Juniper Scented Vin Blanc</i>	
Meadow Market Gnocchi Provencal	22
<i>Roasted Market Vegetables, Pesto, Shaved Parmesan</i>	

To the Side

Green Beans Amandine	7
Smoked Asparagus with Colorado Chèvre	8
Macaroni Gratin	7
Truffle Pommes Frites	8
<i>Served with Parmesan and Lemon Aioli</i>	



BEVERAGES

Cocktails

Lovers Leap

9

*Ketel One Citron,
Peach Schnapps Coconut Rum,
Cranberry, Champagne*

Speeding Bulleit

9

*Bulleit Bourbon, Peach Schnapps,
Fresh lemon/lime, Mint, Sugar*

Tiger Tea

11

*Sweet Tea Vodka, Strawberry, mint,
Fresh Lemon-Lime*

The Bizz

10

*Blueberry & Raspberry Vodka, Peach
Schnapps, Champagne, Sweet & Sour*

Trend Setter

10

*Zacapa Rum, Bitters, Orange,
and Lemon Juice*

Martinis

Communitini

12

*Pomegranate Vodka, Pome Juice,
Fresh lemon/lime, Mint, Sugar Rim
*Benefits Eagle County residents
in medical need with a \$5 donation
to the Vail Valley Charitable Fund*

Basil Manhattan

12

Makers Mark bourbon, Bitters, Fresh Basil

Heart Throb

12

Alize and Champagne

Orange Crush

12

*Van Gough Vodka,
Gran Marnier, OJ, Cream*

Grand Cosmo

12

*Belvedere, Gran Marnier,
Cranberry, Lime Juice*

T² Martini

12

*Bacardi Limon, Blue Curacao,
Cranberry, Champagne*

Bottled

Amstel Lite \$5

Bud \$4

Coors Light \$4

Heineken \$5

La Fin Du Monde \$8

Pacifico \$5

Oskar Blues "Little Pils" \$6

Great Divide IPA \$6

Sierra Nevada Summer Brew \$6

Wines by the Glass

Red

Pinot Noir

*Domaine de Valmoissine, Louis Latour 9
Cambria, Julia's Vineyard, Santa Maria 14*

Cabernet Sauvignon

*Sterling, "Organic" Napa 9
Chateau Beaugard, Bordeaux 14*

Shiraz

D'Arenberg Footbolt, McLaren Vale 14

Red Blend

*Corvidae "The Rook" (cab, merlot, syrah) 8
Ruffino, "Modus", Tuscany 12
BV, "Tapestry", Napa 19*

Merlot

Jade Mountain, Napa 8

White

Sparkling

*Grut, Brut, N.V. 11
Veuve Clicquot, Brut, N.V. 19*

Chardonnay

*Bourgogne les Riaux, J. Pascal 11
Newton, Sonoma-Napa 12
Sonoma Cutrer, Russian River 14
Beringer Private Reserve, Napa Valley 16*

Sauvignon Blanc

*Kim Crawford, New Zealand 9
Sancerre, Pascal Jolivet 18*

Reisling

Trimbach, Alsace 12

Pinot Gris

King Estate, Willamette Valley 8