

# TAPESTRY LOUNGE

Classically prepared cuisine  
featuring farm to table,  
fresh Colorado foods  
paired with local,  
U.S. or International wines.



## APPETIZERS

**Cheese and Charcuterie** Chef's selection of 3 cheeses and 3 cured meats with accompaniments. [ Gluten Free Optional ] **30**

**Peach Green Chili Steamed Shrimp & Mussels\*** Palisade peaches and green chilies paired with wine, garlic, basil, and butter, steamed to perfection, served with a grilled baguette. [ Gluten Free Optional ] **18**

**Pomegranate Blistered Cauliflower** GF Tossed with pomegranate vinaigrette, blistered and topped with lime-toasted pepitas, goat cheese, fresh basil with red wine shallot aioli. **14**

**Smoked Trout Dip\*** GF Accompanied with house-made red onion jam, truffle dusted potato chips. **16**

## SALADS

**Farmhouse Salad** GF Tender mixed greens, cherry tomatoes, pickled red onion, sliced cucumber and heirloom carrots. **13**

**ADD** Grilled Chicken Breast **8** | Trout\* **10**

[ House-made dressings: Peach White Balsamic, Ranch, Peach Blue Cheese, or Extra Virgin Olive Oil and Balsamic Vinegar ]

**Citrus Trout & Grilled Romaine\*** Citrus seared trout with a grilled head of romaine, pickled red onions, herb-toasted pepitas, fried capers and chive remoulade. **19**

## SOUPS

**French Onion Au Gratin** **8** | **Tomato Fennel Cream** **8**

## PUB GRUB

**Side Options:** French fries | Sweet potato fries | House-fried truffle dusted chips

**Three Cheese Toastie** Cheddar, Gruyere and Havarti served on toasted sourdough bread accompanied by a cup of Chef's tomato fennel cream soup and small salad. **15**

**Burgundy Burger\*** Grilled 8oz locally-grown beef patty served on sourdough bread, topped with burgundy braised onions, gruyere cheese and roasted shallot red wine aioli. **18**

[ Substitute Beyond Burger Patty **4** | Gluten Free **2** ]

**Grand Valley Style Shrimp Roll\*** Grande River Riesling poached shrimp, chilled and mixed with corn, jalapeno-tossed chive aioli, stuffed in a sourdough roll, topped with shaved lettuce. **17**

**Lamb & Sweet Potato Sliders\*** Two grilled lamb sliders served on a sweet potato bun topped with cherry fennel slaw and cheddar cheese. **18**

**Herb-Grilled Apple Chicken Sandwich** Herb marinated chicken breast topped with honey mustard grilled apples, chardonnay wilted spinach, Havarti cheese. **17**

## DESSERTS

**Palisade Peach Cheesecake** Topped with house-made Graham cracker, Palisade peach jam, caramel sauce and crème fraîche whipped cream. [ Gluten Free Optional ] **9**

**Wine Country Chocolate Chess Custard** GF Southern inspired chess custard, red wine syrup, toasted cocoa nibs and topped with whipped cream. **9**

**Anita's Pie** Made locally, served with house-made whipped cream. **9**

**Enstrom's Tahitian Vanilla Ice Cream** GF Made locally. **5**

**Palisade Peach Sorbet** GF | DF\*\* Made locally by Pear Blossom Farms. **5**

\*Note: These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy, tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare and serve them.

\* GF prepared with gluten free ingredients | \*\* DF prepared dairy free

*No separate checks on parties of 6 or more. | May be subject to a 20% gratuity.*