Caroline's

AND

Tapestry Lounge

*Classically prepared cuisine featuring farm to table, fresh Colorado foods paired with Colorado 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, green chilies, wine, garlic, basil, and butter, grilled baguette. [ Gluten Free Optional ] **18**

**Pomegranate Blistered Cauliflower** Pomegranate vinaigrette, lime-toasted pepitas, goat cheese, fresh basil, red wine shallot aioli. **14**

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

## SALADS

**Farmhouse Salad** GF Tender mixed greens, cherry tomatoes, pickled red onion, sliced cucumber, heirloom carrots. **12**

**Grilled Romaine Salad** GF Vinaigrette grilled romaine, port wine derby crumbles, poached apples, pickled onion, candied cashews, Talbott's apple vinaigrette. **15**

**Add to any salad:** Grilled Chicken Breast **8** | Colorado Striped Bass* **12**
[ House-made dressings: Peach White Balsamic, Ranch, Peach Blue Cheese, or Extra Virgin Olive Oil and Balsamic Vinegar ]

## SOUPS

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

## MAINS

ALL mains served with a Dinner Salad. [ Substitute a bowl of Soup **3** ]

**Wine Battered Bass*** GF Colorado striped bass, delicate Riesling crust, crème fraîche Yukon potato, citrus arugula salad, dill cream sauce. **35**
*[ Wine Paring suggestion: **Colorado made Viognier** ]*

**Colorado Beef Striploin*** GF Colorado raised striploin medallion, crème fraîche Yukon potato, red wine demi glaze. **42**
*[ Wine Paring suggestion: **Grande River Merlot** ]*

**Miss Caroline's Ragout** GF Slow roasted vegetable ragout, spaghetti squash, fresh basil and goat cheese crumbles. **26**
*[ Wine Paring suggestion: **Buckel Red Zinfandel** ]*

**Grilled Lamb Picanha*** GF White wine marinated lamb, garlic roasted fingerling potato, parsley chimichurri sauce. [ Substitute Pork for Lamb by request. ] **36**
*[ Wine Paring suggestion: **Vine 79 Syrah** ]*

## PUB GRUB

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

**Three Cheese Toastie** Cheddar, Gruyere and Havarti, toasted sourdough bread, Chef's tomato fennel cream soup and small salad. **15**

**Burgundy Burger*** Grilled 8oz locally-grown beef patty, sourdough bread, burgundy braised onions, Gruyere cheese and shallot red wine aioli. **18**

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

**Lamb & Sweet Potato Sliders*** Two grilled lamb sliders, sweet potato bun, cherry fennel slaw and cheddar cheese. **18**

**Herb-Grilled Apple Chicken Sandwich** Herb marinated chicken breast, 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**

**Enjoy a glass of Grande River Aromella**
**7**

*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.***