

Tapestry

LOUNGE

Cheese and Charcuterie: ^{GFO} Enough to share, the Chef's selection of cheeses and charcuterie with accompaniments. 28

Oysters Rockefeller:* Named for the richest American at the time of introduction. In this classic creole presentation, oysters are topped with sautéed greens, cream, Parmesan Reggiano cheese and broiled golden. Finished with sauce hollandaise. 15

Creole Crab Cakes: Succulent lump crab meat, lightly seasoned, formed into delicate cakes, pan seared and served with sauce remoulade. 14

Ahi Tuna: Seared rare, our Yellowfin is served chilled and accompanied by wakame salad, soy sauce, wasabi aioli and pickled ginger. 15

LARGER PLATES

Prime Sirloin:*^{GF} Charbroiled USDA Prime top sirloin steak, with blistered tomato and caramelized onion pan sauce. Served on roasted fingerling potatoes. 21

Better than a Burger: ^{GFO} Vegetable protein that looks and satisfies like beef, only better. Non-GMO, no antibiotics, soy and gluten free*. Served on a gluten free bun, and complete with a choice of sides. 15

Colorado Chicken Sandwich: ^{GFO} Herb marinated, char-broiled breast of chicken, sweet greens, Dijon mayonnaise, ciabatta bun. Choice of sides included. 12

Tapestry Burger:* ^{GFO} Beef or Colorado bison, served on grilled ciabatta. Includes choice of cheddar, gruyere or provolone cheeses, with WCI tomato jam and your choice of sides. 12

Truffled Lobster Mac and Cheese: Lobster, black truffle zest, pasta, house blend cheese sauce, onion, garlic, bell peppers, white truffle oil drizzle. 15

Sides include: French fries, sweet potato fries or cole slaw.

Dessert

Peach Bread Pudding: Palisade's favorite fruit creates a divine upgrade to this humble dessert. Served warm, with salted caramel sauce and garnished with crème fraiche. 7

Flourless Chocolate Torte:^{GF} Deep, dark chocolate, rich chocolate ganache and luscious Chambord raspberry coulis. 7

Bookcliffs' Sundae: Enstrom's premium ice cream or peach sorbet with your choice of house made hot fudge or fresh berry topping. 7

Crème Brulee: Classic egg custard with caramelized sugar topping. 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.

^{GF} prepared with gluten free ingredients ^{GFO} Gluten free ingredient presentation available upon request, additional charge may apply.

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.