
LYNN BRITT CABIN

first

King Crab

fennel, grapefruit, curry aioli

or

Poached Egg & Roasted Pork Belly

green chile grits, maple gastrique

second

Celery Root Soup

confit chestnuts, brandied prunes

or

Frisée and Apple Salad

stilton, walnuts, ciden vinaigrette

third

Pan Roasted Arctic Char*

creamed kale, blistered shishitos, crispy onions

or

Beef Short Rib

sweet potato puree, balsamic glazed root vegetables, red onion jam

or

Ricotta Cavatelli

pesto, roasted butternut, parmesan

dessert

Almond Cake

Colorado pie cherries, vanilla sweet cream

or

S'mores Budino

chocolate budino, graham crumble, caramelized marshmallow

Our local partners & purveyors:

Colorado Native Chicken, Denver, CO
Nieslanik Beef, Carbondale, CO
Source Verified Vancouver Island Salmon
Farm Runners, Hotchkiss, CO

20% gratuity will be added to parties of six or more

Dinner

*These menu items are served raw or undercooked. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

LYNN BRITT CABIN

first

Tomato Soup

second

Winter Salad

pecans, apple, cheddar, cider vinaigrette

third

Short Ribs

fingerling potatoes, green beans

or

Roasted Chicken Breast

fingerling potatoes, green beans

dessert

S'mores Pudding

*Kids Dinner
Menu*
