



# **RANCH HOUSE**

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## **R E S T A U R A N T**

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### ***First Course***

Amuse-Bouche

### ***Second Course***

Sweet Potato & Leek Soup *GF*

*Labneh, Pancetta, Garlic Blossom*

### ***Third Course***

Shepherd's Pork Belly *GF*

*Blue Corn Grits, Fermented Radishes, Dehydrated Pineapples*

*Cilantro Crema, Achiote*

### ***Main Course***

*\*Upgrade to Ranch-Raised Wagyu for an Additional Fee*

U-8 Sea Scallops

*Butternut Purée, Pine Nut Fregola, Lemon-Sage Brown Butter*

*Charred Onions*

*or*

Colorado Rack of Lamb *GF*

*Garlic Sunchoke Purée, Edamame, Local Organic Mushrooms*

*Herbed English Pea Powder, Cognac-Dijon Cream*

*or*

Local Organic Mushroom & Chestnut Ravioli *v*

*Herbed Gouda Cream, Toasted Pine Nuts, Chardonnay Reduction*

### ***Dessert***

Spiced Orange Crème Brûlée

*Chai Butter Cookies, Rosemary Candied Almonds*

*or*

Cocoa Pod

*Crispy Devil's Food Cake, Espresso Panna Cotta, Caramel*

***\$145 Per Person | Children Half-Priced***

**DEVIL'S THUMB**  
  
**R A N C H**  
**RESORT & SPA**