



200 Inverness Drive West Englewood, CO 80112 (303) 799-5800 Phone (303) 799-5874 Fax www.InvernessHotel.com

Baca Plates

Buffalo Carpaccio - 10

Manchego Cheese ~ Baby Mache ~ Porcini Oil ~ Grilled Baby Artichokes

Wild American Prawn Sauté - 10

San Danielle Prosciutto ~ Candied Lemons ~ Tabasco Anchovies ~ Tomato Jam

Sautéed Artichokes - 8

Wild Mushrooms ~ Chorizo ~ Preserved Lemon

Flat Bread - 8

Lomo Embuchado ~ Red Onion Marmalade ~ Spinach ~ Local Drunken Goat

Bison Empanadas - 8

Pequillo Pepper Sauce ~ Grain Mustard ~ Shallot Crème Fraiche

Soup of the Day – 6

Salads

Organic Heirloom Tomato - 8

Applewood Smoked Chevre ~ Arugula ~ Shallot Vinaigrette ~ Masa Croutons

Wilted Baby Spinach - 8

Trumpet Mushrooms ~ Pequillo Pepper ~ Cippolini ~ Warm Bacon Dressing

Organic Baca Bibb - 7

Dried Cranberries ~ Saffron Teardrop Tomatoes ~ Creamy Toasted Pumpkin Seed Dressing

Entrees

8oz Prime Flat Iron Steak - 26

Catalonia Potato Cake ~ Sautéed Greens ~ Porcini Leek Jus

Add Wild American Prawns - 4 Each

Colorado Rainbow Trout - 25

Herbed Gnocchi ~ Baby Spinach ~ Black Garlic ~ Citrus Butter

8oz Black Angus Filet - 34

Cabrales Cheese Potato Puree ~ Seasonal Vegetables ~ Priorat Jus

Pan Seared King Salmon - 30

Marcona Fried Rice ~ Steamed Purple Asparagus ~ Lemon Broth

Entrees

Kurobata Natural Pork Chop - 28

Truffled Gratin ~ Speck Wrapped Purple Asparagus ~ Sherry Reduction

Organic Roasted Vegetable Lasagna - 23

Seasonal Vegetables ~ Saffron Infused Tomato Coulis

Twisted Pine Honey Brown Marinated Bison Ribeye - 30

Cabrales Cheese Potato Puree ~ Seasonal Vegetables ~ House Made Baca Steak Sauce

Colorado ½ Rack of Lamb - 29

Chorizo Hash ~ Purple Asparagus ~ Valencia Demi Glaze

Natural Chicken - 19

Brussels Sprouts ~ Smoked Lardons ~ Rosemary Chicken Demi Glaze

Desserts

10

Poached Colorado Peaches with Mascarpone Ice Cream and Blueberry Sorbet Duo

Warm Chocolate Cake, Nougatine Ice Cream, Chocolate Sauce

Passion Fruit Soufflé with Chocolate Sorbet, Passion Caramel Sauce

Crème Fraiche Cheesecake with Concord Grape Sorbet, Red Wine Poached Figs, Riesling Gelee

Warm Churros with a Trio of Sauces

Assorted Ice Creams and Sorbets with Tea Cookies

Savory Cheese Delights

4 for 12 or 3 for 9

~All flights are accompanied with a grilled baguette, fresh red grapes, and crisp green apple~

Boschetto al Tartufo

The Il Boschetto al Tartufo is a mild semisoft cheese, a blend of sheep and cow's milk, loaded with white truffle bits. The heady aroma and delightful flavor will be enjoyed by all who partake.

Humbolt Fog

Humboldt Fog is an elegant, soft, surface ripened cheese. The texture is creamy and luscious with a subtle tangy flavor. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance.

Camembert de Bocage

Has typical Camembert characteristics such as white rind and creamy yellow pate. Tends to be a little salty sometimes. This version of Camembert does tend to be stronger than you would expect from a Camembert.

Manchego

The taste depends on the maturity: mild, subtle, and fresh; or strong and full-bodied with a tangy farmhouse flavor. The taste is very distinctive, slightly salty but not too strong. It is creamy with a slight piquancy, and with the characteristic aftertaste of sheep's milk.

Haystack Mt. Snowdrop

Firm and silky with a dense, creamy interior that's surprisingly mild. The thin, snowy-white edible rind contributes to its unique flavors.

Mouco Colorouge

Soft and creamy with mild buttery overtones give way to a complex spicy tone and furthering depths of complexity.

Roaring Forties Blue

Noticeably sweet, mild, creamy, complex flavors not found in other blues, a bit less salty, and with a definite brown tint.

Port Salut

The rind of the cheese is slightly moist and colored, with regular traces of the plastic-covered cloth used in production. Affinage (refining) takes one month as the cheese is polished with brine, which also contributes to its rich flavor. The result is an exquisite cheese with an orange rind and pale-yellow interior.