



Mark Estee/ Moody's Bistro and Lounge and Baxter's Bistro and Lounge

Appetizer: Truffle duck egg custard with mushroom marmalade served in an espresso cup

First Course: Parsley linguine with lemony snails, slivered garlic and crispy crumbs

Entrée: Red wine braised short ribs, sweetbread ragout and horseradish parsnip puree

Dessert for Auction: Assorted housemade truffles

David Holman/Charlie Palmer Steak

Appetizer: Prosciutto wrapped grilled pears, Dungeness crab salad, cucumber cups

First Course: Seared Ahi Tuna - tuna ravioli, olives, preserved lemon pan sauce

Entrée: Pepper seared New York steak, spring garlic and foie gras "tart", grilled asparagus, red wine jus

Sergio Romero/The Grill at Quail Corners

Appetizer: Colorado spicy lamb burgers, micro herb mélange, heirloom tomato Serrano relish, tamarind vinaigrette

First Course: Tender herb and bitter greens, candied almonds, goat cheese, avocado, citrus confit, Meyer lemon vinaigrette

Entrée: Pinot Noir braised short ribs, glazed root vegetables, banana potatoes, hearts of palm horseradish marrow