

THE NICKEL

FALL DINNER MENU

TO START

PARSNIP VICHYSOISE BASIL PESTO + PARSNIP CHIPS	10	THE NICKEL SALAD ONE TOWN FARMS GREENS + RED ONION + RADISH + BLEU CHEESE + RED WINE VINAIGRETTE	10
MANHATTAN CLAM CHOWDER SALAMI CRUMBLE + CHIVES + SOURDOUGH CRACKER	14	RADICCHIO SALAD GRAPE VINAIGRETTE + PEAR + GOAT CHEESE	12
ROASTED BEETS PICKLED BEET PUREE + ORANGE ZEST + WHITE BALSAMIC + SUMAC + FRISEE	12	TUNA TARTARE* AVOCADO + WASABI VIN + PICKLED SHALLOT + WONTON CHIPS	14

TO SHARE SERVES ONE TO TWO

FOCACCIA ROSEMARY + GARLIC COMPOUND BUTTER	8
PUMPKIN RAVIOLO BROWN BUTTER + SAGE + PARMESAN	13
ROASTED CAULIFLOWER PICKLED CAULIFLOWER + CAULIFLOWER RICE + COWS CHEVRE	13
SWEET POTATO POBLANO CHILE + HAZELNUTS + TOASTED CRÊPE	12
BAGHRIR SPINACH + LEMON + PARSLEY + SALAMI	12
RED BEANS AND RICE ANDOUILLE SAUSAGE + PARSLEY	15

MAINS

SHORT RIB SAUCE ROYALE + CHIMICHURRI	25
STEAK* CHEF'S CHOICE CUT + BERNAISE	26
SEARED DUCK BREAST* CRANBERRY + CHERRY ARGODOLCE + PINE NUTS	29
RED SNAPPER ESCABECHE* GRILLED SCALLIONS + LEMONS + PICKLED TURNIPS	22
LOBSTER AND GRITS PARSLEY + LARDONS + VELOUTE + RADISH + FRISEE	30

SWEETS

CARROT CAKE CREAM CHEESE + SULTANAS	10
PUMPKIN CHEESECAKE DARK CHOCOLATE + CHANTILLY	12
APPLE CIDER BEINGETS BUTTER RUM CARAMEL	12
CHEF'S SELECTION OF ICE CREAMS YOUR SERVER HAS TODAY'S HOMEMADE SELECTIONS	10

CHEF DE CUISINE MATT MABERRY AND SOUS CHEF CODY WELLNER

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 20% GRATUITY

PLEASE CONTACT OUR PRIVATE DINING AND SALES MANAGER ERICA TO BOOK YOUR PRIVATE EVENT.
EMAIL EGUENTHER@HOTELTEATRO.COM OR CALL 303-228-1117

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. 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.