

THE NICKEL

WINTER DINNER MENU

TO START

WILD GAME CHILI ONION + PEPPER + WILD BOAR + TOMATILLO + KIDNEY BEANS + TOMATO	14	THE NICKEL SALAD MIXED GREENS + RED ONION + RADISH + BLEU CHEESE + RED WINE VINAIGRETTE	10
ROASTED RED PEPPER SOUP HOUSE MADE RICOTTA + SCALLIONS	11	JICAMA-APPLE SALAD PEAR + COTIJA + GINGER PINEAPPLE VINAIGRETTE + ARUGULA	12
BEET AND GOAT CHEESE POMEGRANATE + SUMAC	14	SURF AND TURF TARTARE* COLD SMOKED SALMON + BEEF + CHARRED LEMON VINAIGRETTE	14

TO SHARE SERVES ONE TO TWO

HOUSE MADE RICOTTA TOMATO ESCABECHE + PINE NUTS + HERBS + CIABATTA	13
BRUSSELS SPROUTS PECANS + ORANGE + MAPLE + BLUEBERRY	14
BROCCOLINI AND CHEESE SMOKED GOUDA HOLLANDAISE + KOREAN CHILI FLAKE	12
SWEET POTATO POBLANO CHILE + HAZELNUTS + TOASTED CRÊPE	12
SMASHED POTATOES DUCK FAT + LEMON + SCALLIONS	11

MAINS

SHORT RIB SAUCE ROYALE + CHIMICHURRI	25
STEAK* CHEF'S CHOICE CUT + GORGONZOLA CREAM + JUNIPER BERRY + PORT WINE	26
SEARED DUCK BREAST* CRANBERRY + CHERRY AGRODOLCE + PINE NUTS	27
PAN SEARED SCALLOPS* BLACK GARLIC + HAZELNUTS	29
FRIED CATFISH COLLARD GREENS + CAJUN REMOULADE	23
CHILEAN SEA BASS BASIL PEA PUREE + PARMESAN + POTATO	27

SWEETS

POT DE CRÉME VALRHONA CHOCOLATE + FRESH BERRIES + CHANTILLY CREAM	10
MACARONS CHEF'S SELECTION	12
LEMON VOLCANO CAKE LEMON CURD + LIME GLAZE	10
CRÉME BRULEE VANILLA + TOFFEE	12

CHEF DE CUISINE MATT MABERRY, SOUS CHEFS CODY WELLNER AND KEENAN BINKLEY, AND PASTRY CHEF LESTER DIXON

PARTIES OF 6 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.