

THE NICKEL

SPRING DINNER MENU

TO START

ASPARAGUS SALAD

PICKLED SHALLOTS + FRICO + SAFFRON + LEMON VINAIGRETTE

13

LAMB TARTAR*

MINT + POMEGRANATE + CHERRY + PISTACHIO

14

RHUBARB GAZPACHO

STRAWBERRY + BASIL + STRAWBERRY GASTRIQUE

11

THE NICKEL SALAD

MIXED GREENS + RED ONION + RADISH + BLEU CHEESE + RED WINE VINAIGRETTE

10

BEET CARPACCIO

GOAT CHEESE PUREE + HAZELNUTS + ORANGE

12

TO SHARE

SERVES ONE TO TWO

MUSSELS FENNEL + WHITE WINE + SALAMI + CARA CARA + CIABATTA

14

CRAB CAKES OSCAR* MOUSSELINE + ASPARAGUS + LEMON

14

BAKED RATATOUILLE BASIL PISTOU + PECORINO

12

SWEET POTATO POBLANO CHILE + HAZELNUTS + FEUILLETINE

12

ARANCINI PORCINI + SAFFRON + ROQUEFORT

12

GRILLED CIABATTA SALSA VERDE

6

MAINS

SHORT RIB SAUCE ROYALE + CHIMICHURRI

25

STEAK* IBERICO LARDO + COGNAC DEMI GLACE

25

ROHAN DUCK BREAST* BLISTERED GRAPES + ESPRESSO + HONEY + PANCETTA + PICKLED SPRING ONIONS

27

PORK BELLY TRUFFLE APRICOT JAM + FENNEL + BALSAMIC

25

COHO SALMON* GRAPEFRUIT + FENNEL + APRICOT + DILL + BEURRE BLANC

30

VINDALOO QUAIL SABZI + COUSCOUS TABOULI

29

SWEETS

RASPBERRY TART VANILLA TUILLE + CREME FRAICHE + LAVENDER + ROSE

10

MACARONS CHEF'S SELECTION

12

CHOCOLATE ZUCCHINI CAKE GANACHE TRUFFLES + COCOA NIBS

12

CHOCOLATE TOFFEE MATZA + CHERRY + PECANS

10

COCONUT CUSTARD STRAWBERRY + RHUBARB + PISTACHIO

10

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 TO BOOK YOUR PRIVATE EVENT.

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.