

# THE NICKEL

## SUMMER DINNER MENU

### TO START

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<b>TOMATO SALAD</b> HEIRLOOM TOMATOES + FETA + HONEY GASTRIQUE	12	<b>THE NICKEL SALAD</b> MIXED GREENS + RED ONION + RADISH + BLEU CHEESE + RED WINE VINAIGRETTE	10
<b>WATERMELON GAZPACHO</b> CUCUMBER + TOMATO + ONION	11	<b>BEET AND GOAT CHEESE TACO</b> CANDIED PAPAYA + FRIED CHICKPEAS	12
<b>SMOKED TROUT CANAPE*</b> TROUT MOUSSE + CUCUMBER + GOOSEBERRY + TROUT ROE	15	<b>WATERMELON MINT SALAD</b> RICOTTA SALATA + MINT + COCONUT + GINGER + FRISEE	12

### TO SHARE SERVES ONE TO TWO

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<b>HOUSEMADE CORNBREAD</b> HATCH CHILIES + MOLASSES BUTTER	9
<b>DUCHESS POTATO*</b> CARAMELIZED RED ONION + STURGEON CAVIAR + HORSERADISH	15
<b>POTATO + CORN PIEROGI</b> FENNEL + TOMATO + SHERRIE TRUFFLE CREAM + SALUMI	15
<b>TAMALE CAKES</b> POBLANO + TURMERIC YOGURT MOUSSE + HEIRLOOM SALSA	12
<b>SWEET POTATO</b> POBLANO CHILE + FILBERTS + CORN FLAKES	13
<b>SUCCOTASH</b> POBLANO + ONION + LIMA BEANS + CILANTRO + LIME CRÈME FRAICHE	12
<b>CHARRED CARROTS</b> CARROT PUREE + CARROT CHIPS + TRI-COLOR CARROTS	14

### MAINS

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<b>SHORT RIB</b> SAUCE ROYALE + PEACH CHIMICHURRI	26
<b>MOULARD MAGRET DUCK BREAST*</b> MORELS + PLUM GLAZE + FIDDLEHEAD FERN + PLUM CHIPS	34
<b>LAMB SHOULDER*</b> PARSNIP PUREE + QUINCE-BALSAMIC + MINT-CHERRY SPAETZLE	27
<b>28 DAY DRY-AGED NEW YORK STRIP*</b> WILD MUSHROOMS + BOURBON FRIED PEACHES	45
<b>SABLEFISH*</b> GINGER-MAPLE POLENTA + ORANGE GLAZE + BONITO FLAKES	28
<b>STUFFED POUSSIN</b> BACON + OKRA + KIMCHI-CREAMED CORN	36

### SWEETS

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<b>MACARON</b> CHEF'S DAILY SELECTION	4
<b>LEMON-BLUEBERRY CANNOLI</b> YOGURT + CREAM CHEESE	9
<b>APPLE-DATE CAKE</b> TAHINI + CHOCOLATE + SESAME BRITTLE	12
<b>SWISS MERINGUE</b> CITRUS SEGMENTS + SEASONAL FRUIT + ROSE WATER	12

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

PARTIES OF 6 OR MORE WILL BE SUBJECT TO 20% GRATUITY

NO MORE THAN FIVE SPLIT CHECKS PER TABLE WILL BE ACCEPTED

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.