

Tasting Menu & Wine Flight

We offer a nightly **tasting menu and wine flight** - a four (or five) course dinner paired with a "flight" of selected wines. The wine flight consists of a series of 3 oz. servings* intended to enhance each course of the prix fixe menu, but you may enjoy the menu with the flight or without or, for that matter, as prix fixe or a la carte.

APPETIZER OR MAYBE SOUP

first leg of flight
something white, maybe pink

SOUP OR MAYBE SALAD

second leg
maybe white, maybe red

ENTRÉE

third leg
red, most likely

SELECTED DESSERT

final destination
something sweet or bubbly

Four Course Tasting Menu
46

Add (5th) Cheese Course
50

Four Course Tasting Menu
with Wine Flight
57

Five Course with Flight
66

Fly Solo
(4 Wines)
22

**dessert/fortified wines are 2 oz.
low carb courses available*

First Impression

ROASTED TOMATO SOUP

garlic crouton & crème fraîche
6

CRAB CAKE

roasted red pepper coulis, balsamic drizzle,
avocado-mango relish
10

AHI TUNA TOWER

avocado, mango, blood orange
vinaigrette & micro cilantro
9

CAESAR SALAD

classic caesar dressing, homemade
crouton & shaved parmigiano reggiano
8

LOBSTER MARTINI

cocktail aioli
single 13 double 23

CAPRESE

heirloom tomato, mozzarella, basil,
hand-milled pepper, balsamic drizzle,
alaea sea salt & olive oil
9

BABY ARUGULA CANTAL

cantal cheese, avocado
balsamic vinaigrette
8

PEAR FRISEÉ ENDIVE SALAD

maytag blue cheese, candied pecan,
white balsamic vinaigrette
8

BABY SPINACH FETA

dried cranberry, spiced walnut, rosemary
skewered cucumber collar
8

Second Indication

RANGE GROWN CHICKEN BREAST

basil-garlic marinade, corn relish, yukon gold
mashed potato, tobacco onion
19

COLORADO LAMB

root vegetable ratatouille
& lemon oil cous cous
24

ROASTED TENDERLOIN OF BEEF

caramelized shallot bathed haricot vert
& maytag demi-jus
29

BEEF STROGANOFF

filet mignon, cremini & white champignons,
pappardelle
24

FARFALLE POLLO PASTA

sun-dried tomato, crimini mushroom, free
range chicken & creamy vodka béchamel
truffle oil
18

USDA PRIME FLAT IRON

creamy polenta, green peppercorn
caramelized shallot demi
24

ALASKAN HALIBUT

pan bronzed, salsa rosa, mango chow chow
creamy polenta & garlic spinach
24

SEARED TUNA

sushi grade, asian plum wine gastrique
& black forbidden rice
24

Options

SIDES

assorted olives
olive oil roasted almonds
roasted garlic spinach
sautéed mushrooms
caramelized shallot bathed-
haricot vert
corn succotash edamame basil
yukon gold mashed potato
3

ARTISAN CHEESES

goat - chèvre
cow - oregonzola, morbier, brie,
point Reyes blue, serenita
sheep - pepato, romano pecorino
for one: 12, two: 18, three: 25,
four: 33

Upcoming at FORA

Winemaker's Dinner
please inquire

Oenophile Night
bring wine to share or not
no corkage
Tuesdays

hours
dinner Tuesday-Sunday at 5pm
catering and gift certificates available

FORA

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