

CENTRE V

A FRENCH BRASSERIE

Small Plates

Seafood Cocktail Louis 16
Crab and Lobster Cocktail with Sauce Louis

Duet of Tuna Sashimi 14
Big Eye and Himachi Tuna Nic, oise

Scallops and Bacon 14
Diver Scallops and Fresh Bacon with Strawberries au Poivre

Carpaccio of Buffalo Tenderloin 12
Summer Truffles and Imported Feta

Tartare of Smoked Salmon 12
Fromage Blanc, Caramelized Onions, Bacon

Roasted Beets and Haystack Chevre 10
Walnuts and Leek Vinaigrette

Bruschetta Four Way 9
Grilled Crostini Finished Four Different Ways

Soups & Salads

Onion Soup Gratinee 9
Three Onion Beef Broth, Gruyere

Zuppe de Pesce 11
Mediterranean Fish soup with Rouille and Garlic Crouton

Classic Caesar 9
Crisp Parmesan, White Anchovies

Baby Spinach Salad 8
Oranges, Almonds, Eggs, Bacon-Tomato Vinaigrette

The Centre V Salad 10
Organic Greens, Caramelized Apples, Pecans and Aged Sherry Vinaigrette

Arugula-Endive Salad 10
Prosciutto, Blue Cheese, Olive Vinaigrette and Baby Tomatoes

Large Plates

Black Angus Filet 34
Short Ribs and Grilled Broccolini

Braised Colorado Lamb Shank 30
Wild Huckleberries, Green Lentils, Nic, oise Olives

Moroccan Roasted Chicken Tagine 26 Dried
Fruit and Saffron Couscous,

Roasted Rocky Mountain Bass 28
Green Beans Amandine

Alaskan Halibut 26
Saffron-Pernod Broth, Tomato Confit, Cannellini Beans

Lobster and Summer Pea Ravioli 28
Juniper Scented Vin Blanc

Meadow Market Gnocchi Provençal 22
Roasted Market Vegetables, Pesto, Shaved Parmesan

To the Side

Green Beans Amandine 7
Smoked Asparagus with Colorado Chevre 8
Macaroni Gratin 7
Truffle Pommes Frites 8
Served with Parmesan and Lemon Aioli

Centre V, which was inspired by the classic French brasseries found in Paris and Lyon, provides a summer fare and comfortable surroundings

for locals and travelers alike. This lively restaurant features an elegant dining area, a cozy bar and a spacious patio.

Its rich, burnished woods, exposed brick walls and vaulted ceilings convey a sense of Old World charm,

while its creative cooking and unique touches

(such as using fresh items from the local farmer's market and our own garden) give it a sense of contemporary flair.

754-7700

prices subject to change

APPETITE FOR LIFE

A sustainable cuisine program that integrates sustainable sourced organic, natural, seasonal, local and regional food and beverage components.

