



BARBARA LYNCH
GRUPPO

An Evening with Barbara Lynch,
Acclaimed Chef and Author of
"Out of Line: A Life of Playing with Fire"
5 Course, 5 Wines

May 11th, 2017 | 7 PM Dinner

\$165 Price Per Person, includes signed copy of Chef Barbara Lynch's memoir.

❖ 1st Course ❖

Amuse Bouche

Blue Crab Cake | *Dijon, scallions, Champagne nage*

Wagyu Strip | *Croquette, morels, Madiera*

Spring Vegetable Tartine | *Marscapone, meyer lemon*

Taittinger "Brut La Francaise", NV Champagne, France

❖ 2nd Course ❖

Menton Butter Soup | *Razor clams, mussels, Maine lobster*

Joseph Drouhin "Meursault", 2013 Chardonnay, France, Burgundy, Côte de Beaune

❖ 3rd Course ❖

No 9 Park Prune-Stuffed Gnocchi | *foie gras, almond, vin santo*

Inniskillin Vidal Ice Wine, 2015 Niagara Peninsula

❖ 4th Course ❖

No 9 Park Pan Seared Duck Breast & Duck Confit | *confit duck leg, spiced cherry, parsnip*

Angela Abbot Claim Vineyard, 2012 Pinot Noir, Yamhill Carlton Oregon

❖ Dessert ❖

Creamy Vanilla Bread Pudding | *fig, caramel sauce, chantilly cream*

Ruffino Moscato d'Asti, 2015 Piedmont, Italy

Reservations are required and seating is limited.

To make reservation call the restaurant at 303.623.5700 or email events@coohills.com

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