

# Six Peaks GRILLE

Specially Prepared for Restaurant Week by  
Chef de Cuisine Chad Shrewsbury

\$40

## Starter

### Bloomsdale Spinach

Candied Marcona Almond, Fig-Cranberry Compote,  
Whole Grain Mustard Vinaigrette

## Entrée

### Braised Short Rib

Gruyere Potato Mousseline, Cipollini Onion,  
Haricot Vert, Fresh Horseradish

## Dessert

Pumpkin Pie Martini Shooter  
&  
Spiced Baked Apple En Croute



This menu is guided by principles of sustainability