



1515 Market Street Denver, CO 80202

(303) 571-0011

1515restaurant.com

First Course

Beef Carpaccio Roll

Crab, Shaved Truffles, Reggiano Cheese, Fried Shallots, Radish, Micro Arugula,
Basil Oil, Dijon Mustard Dressing

15

Wagyu Beef (Ishiyaki Style Cooking At The Table On Hot Stone)

Yuzu Vinaigrette, House Steak Sauce Paint, Shiso Micro Greens

19

Hudson Valley Seared Foie Gras

Colorado Pear Tart, Brown Butter Walnut Ice Cream

18

Soft Poached Fried Brown Egg

Asparagus, Chanterelle Mushrooms, Bacon Dust, Alfredo Froth

12

Seared Diver Scallops

Pasta Pearls, Prickly Pear Cactus Gel, Black Garlic, Lemon Grass Foam

13

Smoke Salmon Lox

Bagel, Cream Cheese, Fried Capers, Red Onion

13

Cheese Tasting

Chef's Daily Selection

12

Second Course

Roasted Tomatillo Consommé

Crab, Tomatillo Tartar, Crème Fraîche, Fried Pepper

8

Beet Salad

Walnuts, Beets, Brussels Sprouts, Fresh Mozzarella, Cherry Tomatoes,
Honey Balsamic Vinaigrette

9

Grape Gelée Salad

Figs, Jicama, Endive, Frisée, Candied Bacon Lardon, Frico Parmesan Chip,
Carbonated Meyer Lemon Vinaigrette

8

Chef's Dégustation

A multi-course tasting menu designed to allow you to experience the
essence of Chef Chuck James' cuisine.

Five Courses 60, w/ wine pairing 110

Seven Courses 80, w/ wine pairing 140

Entrées

Colorado Bacon Wrapped Fried Chicken

Ranch Mashed Potatoes, Haricot Vert, Waffle Chip, Buttermilk Demi Glace

22

Lettuce Wrapped Monk Fish

Dashi Broth, Enoki Mushroom, Tofu, Miso Chip

25

Fruit De Mer

Lobster, Mussels, Head on Shrimp, Scallops, Potatoes, Tomato Vapor

34

Soy Cured Duck Leg Confit

Butternut Squash Purée, Olive Oil Poached Parisian Potatoes, Swiss chard,
Cherry Glace

25

Cobia

Black Olive Gnocchi, Hearts of Palm, Fava Bean, Oyster Mushrooms, Pea Shoots,
Saffron Broth

25

Filet Mignon

Shaved Salsify, Carrot Puree, English Peas, Pancetta Chip, Chutney Glace

32

Sous Vide Colorado Lamb

Cauliflower Puree, Crab Corn Bread, BBQ Gastrique, Cilantro Powder

27

Buffalo Strip Loin

Ratatouille, Seared Potatoes, Fried Carrot, Bordelaise

33

Blackberry, Colorado Ricotta Ravioli

Walnuts, Chanterelle Mushroom, Blackberry, Basil Fennel Salad,
Ricotta Scallion Butter Sauce

19

Sweets

- \$8 each -

Chocolate Tasting

Dark Chocolate Panna Cotta, White Chocolate Caviar, Chocolate Lollipop

Banana Cream Tart

Shaved Chocolate, Pecan Brittle, Maple Ice Cream

Tiramisu

Mascarpone, Lady Fingers, Chocolate Chip Gelato

Graham Cracker Tempura Cheesecake Lollipops

Pomegranate Sauce, Key Lime

To make reservations please call 303-571-0011 or online at
www.1515restaurant.com/reservations.htm

Dinner Hours

Monday – Saturday from 5pm – 10pm

Ask about our free parking for dinner guests.

"1515 Restaurant proudly supports local Colorado growers and is pleased to feature Colorado-raised lamb, bass, and buffalo. When in season, 1515 also features fruit, berries, melons, corn and other items locally grown in Colorado."