

A Spice of Life

PLATED DINNER MENU



Indulge in a carefully curated selection of pre-set salads and a diverse array of delectable plated entrees designed to elevate your dining experience. Our menu strikes the perfect balance of elegance and flavor, allowing you to savor each dish while seated amongst family and friends.

PLATED DINNER MENU

Salads

[Choose One]

Entrée price includes: Assorted rustic bread & choice of salad

All salads can be modified to be gluten & dairy free

Asian Kale Salad | Baby kale, carrots, red cabbage, red pepper, toasted almonds with ginger peanut dressing

VEG/GF/DF

Frisee Salad | Frisee, radicchio, pistachios, tarragon, parmesan, and fennel with champagne vinaigrette

VEG/GF

Poached Pear Salad | Arugula, wine-poached pears, goat cheese, and candied walnuts with red wine vinaigrette

VEG/GF

Entrees

Baked Cod | wildflower honey, wilted baby spinach, and parsnip puree

30.00

Scottish Steelhead | Asparagus and sweet corn succotash and herb roasted fingerling potatoes with lemon beurre blanc

GF

34.00

Surf and Turf | Pancetta wrapped yellowfin tuna, cranberry beans with chorizo, and grilled romaine with smoked peach demi

GF/DF

37.00

Boneless Pork Chop | Butternut squash batons and roasted garlic mashed potatoes with caramelized apple demi

GF

25.00

Grilled Chicken Breast | Garlic parsley potato cake, harissa sauce, preserved lemon, and roasted carrots

GF/DF

30.00

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Roasted Chicken Breast Forbidden rice, baby bok choy, thai coconut broth, and microgreens	DF/GF	30.00
Prosciutto Fontina Chicken Rollatini Creamy polenta, sautéed shiitake mushrooms, and wilted baby spinach mushroom marsala	GF	30.00
Chorizo Stuffed Pork Tenderloin Braised chard and creamy polenta with smoked peach demi	GF	28.00
Coffee Rubbed Ribeye Wild rice pilaf, roasted carrots, and wilted baby spinach with mole demi	GF/DF	45.00
Grilled Sirloin Roasted garlic mashed potatoes and brussels sprout hash with red wine demi	GF	36.00
Hanger Steak Creamy polenta, grilled leeks, and roasted crimini mushrooms with balsamic steak sauce	GF	38.00
Mozzarella Arepas Julienne vegetables with avocado cilantro sauce	VEG/GF	22.00
Vegetable Parcels Parchment parcels of mushroom, eggplant, raisins, hazelnuts, and spinach sundried tomato polenta	VEG/GF	22.00

Dual Entrees

Steak & Chicken Flatiron steak with lemon soy jus, roasted airline chicken breast with blackberry balsamic demi, creamy polenta, and grilled asparagus		41.00
Steak & Fish Coffee rubbed ribeye steak with smoked peach demi, scottish steelhead with lemon beurre blanc, yukon gratin potatoes, asparagus, and sweet corn succotash	GF	51.00
Chicken & Fish Prosciutto fontina rollatini with mushroom marsala, baked cod provençal garlic parsley potato cake, and brussels sprout hash	GF	39.00





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