in the Flatiron Mall
1 West Flatiron Circle, #224 ~ Broomfield, CO 80021

Appetizers & Salads
Seasonal Soup ~ 5

Baby spinach tossed with glazed pecans, bleu cheese & crisp apples ~ 7

Gulf shrimp with baby romaine & parmesan croutons in a lemon caesar vinaigrette ~ 10

Marinated Chinese chicken salad tossed with shredded Napa cabbage, julienne carrots & crispy wontons ~ 8.5

Crisp calamari with mizuna greens, yuzu vinaigrette & toasted sesame seeds ~ 9

Smoked salmon served on a warm potato galette with a cool chive crème fraiche ~ 9

Farmer’s market salad with fresh corn, peas, French beans, tomato & avocado with poppyseed dressing ~ 7.5

Organic field greens tossed in a raspberry vinaigrette with toasted hazelnuts ~ 5

Cobb salad with smoked bacon, fire roasted chicken, fresh avocado, crumbled egg & Roquefort cheese ~ 8.5

Roasted Portobello mushrooms with wild greens in a parmesan & lentil balsamic vinaigrette ~ 7

Seared ahi salad with wild greens, blood oranges & fresh avocado tossed in a cilantro-ginger dressing ~ 11

Lunch

Entrees

Bowtie pasta tossed with grilled chicken breast, oven roasted tomatoes & garlic, sautéed spinach & toasted pine nuts ~ 8.5

Sautéed salmon with roasted new potatoes & preserved lemon salad ~ 11

Oven roasted meatloaf with whipped potatoes, sautéed spinach & a port wine sauce ~ 8.5

Simple roasted chicken with sautéed seasonal vegetables & natural au jus ~ 9

Handmade spinach & goat cheese ravioli in a roasted garlic broth with shaved parmesan ~ 9

Sandwiches

Freshly ground Angus burger with applewood smoked bacon & melted white cheddar ~ 7

Open faced grilled Portobello mushroom with sautéed spinach, tomato & melted fresh mozzarella ~ 7

Shaved pastrami on fresh pretzel bread topped with Swiss cheese & Dijon ~ 9

Chicken salad sandwich with pears & walnuts on toasted brioche with melted provolone ~ 8

Shaved prime rib sandwich served on a French baguette with melted brie ~ 10

Grilled chicken club with pepper bacon, white cheddar & avocado aioli ~ 8

Grilled ahi burger with warm pineapple chutney & spicy sprouts ~ 9

Reservations Recommended 720.887.2800 ~ www.tasteofbloom.com
Visa, MasterCard & American Express ~ 18% gratuity added to groups of 8 or more
b l o o m
N E W A M E R I C A N C U I S I N E

in the Flatiron Mall
1 West Flatiron Circle, #224 ~ Broomfield, CO 80021

Appetizers & Salads

Seasonal Soup ~ 5

Baby spinach salad tossed with glazed pecans, bleu cheese & crisp apples ~ 7

Mushroom bruschetta with warm goat cheese & truffled baby arugula ~ 8

Shrimp tempura a top an Asian cucumber salad dressed with ginger miso vinaigrette ~ 9.5

Smoked salmon served on a warm potato galette with a cool chive crème fraîche ~ 9

Grilled artichokes with olive oil, fresh herbs, sea salt & Paris mustard aioli ~ 9

Crisp calamari with mizuna greens & yuzu vinaigrette ~ 8.5

Organic field greens in a light raspberry vinaigrette with toasted hazelnuts ~ 5

Sashimi of ahi tuna with sliced avocado, roasted nori & sweet ponzu ~ 10

Warm brie with whole roasted garlic, sweet red peppers & toasted baguettes ~ 8

Young romaine with parmesan croutons dressed in a lemon caesar vinaigrette ~ 6

Fresh Mozzarella salad with vine ripe tomatoes, dressed with first-pressed olive oil & balsamic glaze ~ 8

Entrees

Sautéed Alaskan halibut with "Forbidden" rice, sugar snap peas & soy butter ~ 19

Simple roasted chicken with fresh green beans & macaroni & cheese ~ 13

Grilled ahi tuna with sesame seed ponzu, baby bok choy & wasabi whipped potatoes ~ 21

Slow roasted maple leaf duck with a crisp potato nest & drunken cherry sauce ~ 18

Pan seared scallops with saffron pearls, sweet tomatoes & lobster broth ~ 18

Grilled aged New York strip with pommes gratin & sautéed spinach & mushrooms ~ 22

Sautéed salmon with roasted new potatoes & preserved lemon salad ~ 18

Oven roasted meatloaf with whipped potatoes, sautéed spinach & a port wine sauce ~ 13

Bowtie pasta tossed with grilled chicken breast, oven roasted tomatoes & garlic, sautéed spinach & toasted pine nuts ~ 13

Grilled, marinated center pork chop with caramelized apples & wilted spinach ~ 16

Sautéed shrimp with oven-roasted garlic & tomatoes spun over angel hair pasta ~ 17

Pan roasted rack of lamb with a Dijon crust, sautéed asparagus & Yukon Gold potato hash ~ 22

Grilled garden vegetables with Portobello mushrooms, herbed Israeli couscous & charred tomato vinaigrette ~ 12

Grilled free range chicken with goat cheese & spinach ravioli in a roasted garlic broth ~ 15

Braised short ribs over wild mushroom with sweet pea orzo & seasonal herb jus ~ 16

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## Wine List

**Bubbles**
- Zardetto "Prosecco", Brut, Italy NV .................................................. Glass $5.00, Bottle $20.00
- Domaine Chandon "Blanc de Noir", Carneros NV .................................. $37.00
- Nicolas Feuillatte, Brut Rose, Premier Cru NV ................................ $74.00
- Veuve-Clicquot "Yellow Label", Reims, France NV ............................. $84.00

**Other Whites**
- **FLIGHT #1** $8.00
  - Slatestone, Riesling, Mosel '99 ............................................. $5.25, Bottle $20.00
  - Adler Fels, Gewurz, Russian River '00 ..................................... $5.00, Bottle $24.00
  - Oxford Landing, Viognier, South Aust. '00 ............................... $5.75, Bottle $22.00

- **FLIGHT #2** $5.50
  - Valley of the Moon, Pinot Blanc, Sonoma '00 ............................. $7.75, Bottle $30.00
  - Erath, Pinot Gris, Willamette Valley, OR '99 ............................. $6.25, Bottle $24.00
  - Santa Margherita, Pinot Grigio, Italy '00 ............................... $10.00, Bottle $39.00

- **FLIGHT #3** $9.75
  - Her Soleil "Treana", Marsanne/Viognier, Central Coast '99 ......... $13.25, Bottle $52.00
  - St. Supery "White Heritage", Napa '99 ..................................... $9.50, Bottle $37.00
  - Sokol Blosser "Evolution, Willamette NV" ................................. $5.50, Bottle $24.00

- **FLIGHT #4** $9.75
  - R.H. Phillips, White Zin, California '00 ................................. $4.75, Bottle $18.00

**Sauvignon Blanc**
- **FLIGHT #1** $8.50
  - Forefather's, Marlborough, NZ '01 ......................................... $8.75, Bottle $34.00
  - Carmen "Reserve", Edna Valley '00 ......................................... $8.25, Bottle $32.00
  - Grigio, Fume Blanc, Napa '00 ............................................. $10.25, Bottle $40.00

**Chardonnay**
- **FLIGHT #1** $7.25
  - Hess "Select", California '00 .............................................. $5.25, Bottle $20.00
  - Sebastián, Sonoma '99 ........................................................... $6.75, Bottle $26.00
  - Cambria "Katherine's Vineyard", Santa Maria '99 ........................ $8.25, Bottle $32.00

- **FLIGHT #1** $10.50
  - Casa Lapostolle, Alexandre, Chile '99 ................................... $7.75, Bottle $30.00
  - Michel-Schlumberger, Dry Creek '99 ...................................... $6.75, Bottle $34.00
  - Chalone, Monterey, CA '99 .................................................. $13.50, Bottle $53.00

  - Fritz "Poplar Vineyard", Sonoma '99 ...................................... $48.00
  - Beringer "Private Reserve", Napa '98 .................................... $63.00
  - Grigio, Napa '98 ................................................................. $71.00

**Pinot Noir**
- Edna Valley, Edna Valley '00 ................................................... $9.25, Bottle $36.00
- Cambria "Julia's Vineyard", Santa Maria '98 ............................... $11.50, Bottle $45.00
- Etude, Carneros '97 ................................................................. $75.00
- Truchard, Carneros '99 ............................................................. $67.00

**Zinfandel**
- Blockheida Ringnosi, California '00 .......................................... $8.25, Bottle $32.00
- Ravenswood, Sonoma '98 ......................................................... $9.50, Bottle $33.00
- Kenwood "Old Vines", Lodi '99 ................................................... $5.25, Bottle $20.00

**Other Reds**
- **FLIGHT #9** $5.50
  - Hill of Content, Grenache/Shiraz, Aust. '99 .............................. $6.75, Bottle $26.00
  - Schuetz-Oles "Rattlesnake Acre", Petite Sirah, Napa '98 .............. $11.75, Bottle $46.00
  - d'Arenberg "Footbolt", Shiraz, Aust. '99 .................................. $8.50, Bottle $33.00

**Merlot**
- **FLIGHT #10** $7.25
  - Cartlidge & Brown, California '00 .......................................... $5.25, Bottle $20.00
  - J. Lohr "Cypress", California '99 ........................................... $6.50, Bottle $25.00
  - Wild Horse, Paso Robles '99 .................................................. $8.75, Bottle $34.00

- **FLIGHT #11** $12.00
  - Flora Springs, Napa '99 .......................................................... $10.75, Bottle $42.00
  - Ferrari-Carano, Sonoma '98 .................................................. $12.25, Bottle $48.00
  - Canoe Ridge, Columbia Valley '98 .......................................... $11.75, Bottle $46.00

- **FLIGHT #12** $8.50
  - Shafer, Napa '98 ................................................................. $64.00

**Cabernet Sauvignon**
- **FLIGHT #13** $12.50
  - Deloach, California '99 .......................................................... $5.75, Bottle $22.00
  - Frei Brothers "Reserve", Alexander Valley '98 .......................... $6.50, Bottle $33.00
  - Penley Estate "Phoenix", Aust. '99 .......................................... $9.50, Bottle $37.00

- **FLIGHT #14** $22.00
  - Stonestreet, Alexander Valley '97 .......................................... $11.50, Bottle $45.00
  - L'Ecole #41, Columbia Valley '98 .......................................... $14.00, Bottle $55.00
  - Beringer, Knight's Valley '97 ................................................ $10.25, Bottle $40.00

- **FLIGHT #15** $13.50
  - Robert Mondavi, Napa '98 ..................................................... $55.00
  - Jordan, Sonoma '98 ............................................................... $76.00
  - Caymus, Napa '98 ................................................................. $135.00

**Meritage**
- **FLIGHT #16** $14.25
  - Chateau Les Graviers "Grand Cru", St. Emilion '98 .................... $7.75, Bottle $30.00
  - Delille Cellars "D2", Yakima Valley '98 .................................... $18.25, Bottle $72.00
  - Geyser Peak, Alexander Valley '98 ......................................... $15.00, Bottle $59.00

  - Rodney Strong "Symmetry", Sonoma '96 .................................. $75.00
  - Flora Springs "Trilogy", Napa '98 .......................................... $76.00
  - Robert Craig "Affinity", Napa '98 .......................................... $78.00

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A “Flight” is a taste of three wines that compliment each other and are related in style.