



## **2017 New Year's Eve Menu**

Our Dinner Train is Colorado's most unique rolling restaurant, offering delicious entrées prepared with select, locally sourced ingredients, paired with wines from around the country and the world.

### **Colorado Chicken Grand Marnier**

Grilled and marinated Colorado Red Bird Chicken topped with Colorado Grand Marnier cream sauce. Served atop Colorado vegetable quinoa. With Broccoli topped with peppers, onions and drizzled balsamic glaze.

**Suggested Wine:** *Giocato Pinot Grigio- Slovenia 2015*

*Glass 9 Bottle 33*

### **Slow roasted Colorado Pork Shank**

Colorado slow roasted pork shank with Marinara sauce served over Colorado vegetable quinoa. With broccoli topped with peppers, onions, and drizzled balsamic glaze.

**Suggested Wine:** *Trouble Maker Red Blend- Paso Robles, California*

*Glass 12 Bottle 46*

### **Colorado-Raised, Slow Roasted Prime Rib**

Thick cut, slow roasted, and served medium-rare. Served with Parisian potatoes. With broccoli topped with peppers, onions, and drizzled balsamic glaze.

**Suggested Wine:** *Tortoise Creek Merlot- Clarksburg, California 2011*

*Glass 9 Bottle 33*

### **Blackened Salmon**

Farm raised Atlantic salmon blackened with Trinity vegetable and balsamic glaze atop Colorado vegetable quinoa. With broccoli topped with peppers onions and drizzled balsamic glaze.

**Suggested Wine:** *Holy Cross Syrah- Palisade, Colorado 2011*

*Glass 13 Bottle 48*

### **Vegetable Napoleon**

Portabella mushrooms, eggplant, yellow squash zucchini, and fresh mozzarella layered and lightly covered with homemade Rose sauce atop Colorado vegetable quinoa.

**Suggested Wine:** *Martin Ray Chardonnay- Russian River, California 2015*

*Glass 11 Bottle 42*

### **Dessert – Chef's Choice**

#### **Executive Chef - Jeremy Garnett**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, or eggs may increase your risk of food borne illness.