



Easter Lunch Menu

Sunday, April 1, 2018 at 12:30 PM

Colorado Chicken Madeira

Grilled and marinated Colorado Chicken topped with our Alpine Madeira wine sauce and fresh tomatoes served atop a lemon grass mandarin Colorado quinoa and wild rice blend. Paired with sugar snap peas, peppers, onions, and drizzled balsamic glaze.

Easter Brunch Platter

Gratin Frittata, Grilled lamb chop topped with mint aioli atop a lemon grass mandarin Colorado quinoa, Pork Osso Bucco with Breckenridge Bourbon pineapple barbecue sauce with a lox and bagel. Arranged with sugar snap peas, quail eggs, and sweet tear drop peppers.

Colorado-Raised, Slow Roasted Prime Rib

Thick cut prime rib, slow roasted and served medium-rare. Paired with Parisian potatoes with sugar snap peas, peppers, onions, and drizzled balsamic glaze.

Lemon Beurre Blanc Salmon

Fresh Atlantic salmon with Lemon Beurre Blanc sauce served atop a lemon grass mandarin Colorado quinoa and wild rice blend. Served with sugar snap peas, peppers, onions, and drizzled balsamic glaze.

Vegetable Napoleon

Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layered and lightly covered with homemade marinara sauce atop a lemon grass mandarin Colorado quinoa and wild rice blend.

Vegetarian Wellington

A puff pastry wrapped around a vegetable medallion with our Marsala mushroom sauce atop a lemongrass mandarin Colorado quinoa and wild rice blend. Arranged with sugar snap peas, peppers, onions, and drizzled with balsamic glaze.

~ 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

