



Mother's Day Lunch Menu

May 12th and 13th at 12:30 PM

Colorado Cordon Bleu Duck

Grilled and marinated Colorado duck topped with our Alpine Madeira wine sauce and stuffed Quail served over Colorado quinoa with boiled Quail eggs. Served with sugar snap peas topped with peppers, onions and drizzled balsamic glaze.

Slow Roasted Colorado Pork Shank

Colorado slow roasted pork shank with Breckenridge Bourbon Pineapple barbecue sauce served over a lemon grass mandarin quinoa and wild rice blend. Paired with sugar snap peas topped with peppers, onions, and drizzled balsamic glaze.

Colorado Wellington

Rosemary and garlic rubbed Colorado tenderloin wrapped in puff pastry dough and topped with our Alpine Marsala mushroom sauce atop lemon grass, mandarin Colorado quinoa and wild rice blend. Served with sugar snap peas topped with peppers, onions, and drizzled balsamic glaze.

Lemon Beurre Blanc Salmon

Fresh Atlantic salmon with Lemon Beurre Blanc sauce served atop lemon grass mandarin Colorado quinoa and wild rice blend. Arranged with sugar snap peas topped with 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 Colorado vegetable quinoa. Paired 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