



# Easter Lunch Menu

Sunday, April 21st at 12:30 PM

## First Course

French petite rolls and a spring salad mix with feta, seasonal berries, pecans, and our apple champagne vinaigrette.

## Second Course

**All entrées served atop a Colorado lemongrass mandarin quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions and drizzled with a sweet and tangy 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 Chicken Madeira**

Grilled and marinated Colorado Chicken topped with our Alpine Madeira wine sauce and fresh tomatoes.

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

Thick cut prime rib, slow roasted and served medium-rare paired with Parisian potatoes.

### **Lemon Beurre Blanc Salmon**

Farm raised fresh Atlantic salmon with Lemon Beurre Blanc sauce.

### **Vegetable Napoleon**

Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layered and lightly covered with our homemade marinara sauce.

### **Beyond Beef Vegetarian Wellington**

Vegetables made to look, feel, and taste like actual beef. Lightly grilled and seasoned with roasted garlic and rosemary then wrapped up in buttery puff pastry and topped with our Marsala mushroom sauce.

## Third Course

*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

