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 lemon grass mandarin Colorado quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions, and drizzled with a sweet and tangy balsamic glaze.

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

Slow Roasted Colorado Pork Shank
Colorado slow roasted pork shank with Breckenridge Bourbon pineapple barbecue sauce.

Colorado Wellington
Rosemary and garlic rubbed Colorado tenderloin wrapped in puff pastry dough and topped with Marsala mushroom sauce.

Lemon Beurre Blanc Salmon
Farm raised Atlantic salmon with a Lemon Beurre Blanc sauce.

Vegetable Napoleon
Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layer and lightly covered with 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 dough 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