

2017 Valentine's Lunch

Saturday and Sunday - 2/11 and 2/12

Welcome aboard! The Royal Gorge Route Railroad 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.

Pollo Marsala

Grilled and marinated Colorado Red Bird Chicken breast topped with Alpine Marsala wine sauce, mushrooms, and fresh tomatoes. Served on a lemon grass mandarin Colorado Quinoa and wild rice blend with sugar snapped peas topped with peppers, onions and drizzled balsamic glaze.

Suggested Wine: *Bivio Pinot Grigio- Trentino and Friuli, Italy* Glass 9 Bottle 33

Sundried Pesto Salmon

Fresh Atlantic salmon with sundried tomato pesto and oven roasted yellow tomatoes served atop lemon grass mandarin Colorado Quinoa and wild rice blend with sugar snapped peas topped with peppers onions and drizzled balsamic glaze.

Suggested Wine: *Rosé Charles and Charles - 2014 Columbia Valley, WA* Glass 10 Bottle 40

Colorado Wellington

Colorado-raised beef tenderloin stuffed with cream cheese, roasted peppers, bacon, and Andouille sausage wrapped in a puff pastry dough and topped with a marinated mushroom cap. Served atop of Colorado Quinoa and Parisian potatoes with roasted seasonal vegetables drizzled with balsamic glaze.

Suggested Wine: *Angels and Cowboys Proprietary Red- 2013 Sonoma* Glass 11 Bottle 40

Slow Roasted Colorado Pork Shank

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

Suggested Wine: *Filus Malbec- Lujan de Cuyo, Mendoza, Argentina* Glass 9 Bottle 33

Vegetable Napoleon

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

Suggested Wine: *Proprietary Red Angels and Cowboys – 2013 Sonoma, CA* Glass 8 Bottle 30

Dessert – Chef's Choice

Executive Chef - Jeremy Garnett

2017 Valentine's Dinner

February 14, 2016

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Suggested Wine: *Rosé Charles and Charles - 2014 Columbia Valley, WA* Glass 10 Bottle 40

Colorado-Raised, Slow Roasted Prime Rib

Thick cut, slow roasted, and served medium-rare. Served with Parisian potatoes and roasted seasonal vegetables drizzled with balsamic glaze.

Suggested Wine: *Masked Rider Gunsmoke Red- California 13.5% ABV* Glass 5 Bottle 20

Slow Roasted Colorado Pork Shank

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

Suggested Wine: *Filus Malbec- Lujan de Cuyo, Mendoza, Argentina* Glass 9 Bottle 33

Vegetable Napoleon

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

Suggested Wine: *Proprietary Red Angels and Cowboys – 2013 Sonoma, CA* Glass 8 Bottle 30

Dessert – Chef's Choice
Executive Chef - Jeremy Garnett