



# 2017 Mother's Day

Saturday, May 13th & Sunday, May 14, 2017

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.

## **Chef's Choice Salad**

Petite red and green lettuce with candied pecans, fruit and bleu cheese crumbles finished beautifully with red raspberry vinaigrette

## **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:** Treana – Blanc – 2014 Paso Robles, California

Glass 14 Bottle 52

## **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:** Bouchard Pere & Fils – Pouilly Fuisse – 2015 Burgundy, France

Glass 20 Bottle 75

## **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 with sugar snapped peas topped with peppers, onions, and drizzled balsamic glaze.

**Suggested Wine:** Troublemaker Red Blend - Paso Robles, California

Glass 12 Bottle 46

## **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:** Castello di Volpaia – Chianti Classico Riserva

Glass 18 Bottle 72

## **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:** Block Nine Pino Noir – California 2014

Glass 10 Bottle 38

## **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.