



Winter Dinner Tour Menu

Family Style Offering

Assorted Appetizers from our Chefs

Second Course, Choice of

Soup of the Day

Cookhouse Salad

organic winter greens, apples, candied pistachios, dried cranberries, cambozola cheese, maple balsamic vinaigrette

Course Additions for the Table

Pine Creek Smoked Trout 22

cucumber frisée salad, horseradish dressing, caper berries, red onion, tomatoes, honey mustard, herb bread crisp

Buffalo Momos 16

Nepalese dumplings, spicy roasted tomato sauce, ponzu, cilantro salad

Brussels Sprouts 14

French pan roasted, bacon, caramelized onion, fresh herbs

Heirloom baby Carrots, Hericot Vert 14

herbaceous honey glazed carrots, spiced haricot vert

Please inform your server of any food allergies.

**Eating raw or undercooked food may be hazardous.*



Third Course, Choice of

Ranch and River

Sautéed Ruby Red Rainbow Trout
*cauliflower purée, kale, roasted shallot, oven roasted tomato,
lemon caper butter sauce*

Pan Roasted Wild Salmon * add \$15
*cauliflower purée, kale, roasted shallot, oven roasted tomato,
lemon caper butter sauce*

7 Ounce Natural “Baseball Cut” Beef Strip Loin Steak *
chive mashed potato, Brussels sprouts, bacon, onion, rosemary cabernet jus

Pan Roasted Natural Colorado Chicken Breast and Thigh
aged white cheddar grits, organic cremini mushroom roasted chicken jus

7 Ounce North American Buffalo Tenderloin * add \$25
chive mashed potato, heirloom baby carrot, oven roasted tomato, béarnaise sauce

Colorado Rack of Lamb * add \$35
four bone rack, aged white cheddar grits, haricot vert, rosemary jus

10 Ounce Rocky Mountain Elk Chop * add \$35
kale, aged white cheddar grits, smoked cherry sauce

Vegetarian

Orecchiette Alfredo
wild mushrooms, haricot vert, oven roasted tomato

Stuffed Acorn Squash
*quinoa, celery, onions, glazed carrots, fresh herbs, dried cranberries,
haricot vert, enoki mushroom, tikka masala sauce, chive oil*

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