



Summer Dinner

Appetizers

Pine Creek Smoked Trout
*cucumber frisée salad, horseradish dressing, caper berries, red onion, tomatoes,
honey mustard, herb bread crisp*

Bacon Wrapped Bandera Texas Quail Poppers
roasted poblano, aged white cheddar mornay sauce

Wild Game Momos
Nepalese dumplings, spicy roasted tomato sauce, ponzu, cilantro salad

Butcher and Cheese Plate
*assorted cured meats, Bee Hive Hatch chili cow's milk cheese, house cured tomato goat cheese,
Sea Hive cheddar, assorted breads, marinated vegetable salad, fig spread*

Ashcroft Baked Cheese
brie, fig jam, assorted crostini

Soups and Salads

Soup of the Day

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

*Grilled Hearts of Romaine Caesar
quinoa tabbouleh, Parmigiano Reggiano, pine nuts, French bread crostini

*Please inform your server of any food allergies. *Eating raw or undercooked food may be hazardous.
20% service charge is added to parties of 8 or more.*



Ranch and River

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

Six Ounce Pan Roasted Wild Salmon *

locally farmed baby bok choy, caramelized fennel, garlic, tamari ponzu butter

Molé Rubbed Organic Chicken Breast and Thigh
golden fingerling potato, smoke roasted poblano chiles, caramelized fennel, roasted shallot

7 Ounce Natural New York Striploin "Baseball Cut" *

grilled artichokes, smashed fingerling potato, cured tomato, béarnaise

Forest and Plains

Ten Ounce Pan Roasted Elk Chop *

*aged white cheddar grits, caramelized French horn mushroom, roasted shallot,
Bordeaux pine needle demi glace*

Colorado Rack of Lamb
white cheddar grits pudding, grilled fennel, radish, smoked tomato coulis

Seven Ounce Buffalo Tenderloin *

chimichurri rub, grilled local farm vegetables, cured tomato

Vegetarian

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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