



Winter Dinner Tour Menu

Family Style to Start

Second Course

Cookhouse Salad

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

Course Additions for the Table

Pine Creek Smoked Trout 27

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

Buffalo Momos 18

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

Ashcroft Baked Cheese and Bresola 26

brie, cambozola, fig jam, assorted crostini

Brussels Sprouts 15

French pan roasted, bacon, caramelized onion, fresh herbs

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*

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

Roasted Boulder Natural Chicken Coq au Vin
organic cremini mushrooms, oven roasted shallots, baby carrot, chive mashed potato

Forest and Prairie

7 Ounce North American Buffalo Tenderloin * *add \$35*
chive mashed potato, kale, cured tomato, ancho chili sauce, chive oil

Colorado Rack of Lamb * *add \$40*
aged white cheddar grits, kale, tikka masala sauce, mint oil

10 Ounce Rocky Mountain Elk Chop * *add \$40*
smoked sweet potato puree, kale, rosemary cabernet sauce

Vegetarian and Vegan

Vegetarian... Wild Mushroom Caramelized Onion Shepherd’s Pie
Brussels sprouts, cured tomato, lemon butter caper sauce

Vegan... 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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18% service charge is added to guest bill.*