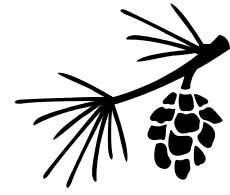


Foods of Vail Winter Dining 2020



starters and soups

tuna tartar “poke” style, crispy wonton triangles, avocado cilantro crema, chili oil *

carrot ginger and thai curry soup, pear mango chutney, cilantro, scallions

butternut squash soup, maple crème fraiche, toasted sunflower seeds

creamy rice and wild mushroom soup

salads

baby lettuces, anjou pear, sweet walnuts, pt. reyes, pomegranate with apple cider vinaigrette

lemony arugula, toasted pinenuts, heirloom cherry tomatoes, shaved fennel, goat cheese, meyer lemon

deconstructed bibb wedge, applewood bacon, avocado, tomato, red onion, parmesan with dijon vin.

grilled caesar salad, grilled baby romaine, pear tomatoes, lemon caesar dressing. shaved parmesan **baby**

greens and bibb lettuce, avocado, pomegranate, cranberries, toasted almonds, sherry vin

entrée

rack of colorado lamb, quinoa/farro pilaf, baby carrots, haricot verte, pinot noir demi, *

all natural bison strip loin, potato anna, creminis, haricot verte, red wine demi *

all natural beef tenderloin, fork mashed roasted yukon gold potatoes, grilled asparagus,
mushroom jus, *

grilled hanger steak, confit yukon gold potatoes, roasted heirloom carrots, mushroom jus, horseradish *

veal scaloppini, angel hair with sweet tomatoes, garlicky broccolini, lemon herb sauce

beef short ribs, cauliflower potato mash, garlicky broccolini frazzled onions

free range chicken breast, carolina rice grits, roasted brussel sprouts, pan jus, fig marmalade

organic salmon, tri color carrot threads, roasted sunchokes, cauliflower & brussels, preserved
lemon ai-oli*

organic salmon, honey glazed, vegetable fried rice, baby cilantro & napa cabbage

ruby trout, barley risotto, haricot verte, brown butter and toasted almonds

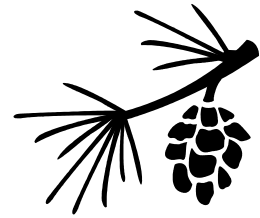
duck breast confit, potato onion soubis, braised savoy cabbage with bacon, broccolini, lingonberry **veal**

chop, gruyere gratin potatoes, haricot verte, garlic mushrooms, rosemary butter

These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Con-

**suming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Foods of Vail Buffet Dining 2020



dinner and cocktail buffet

pan seared organic salmon, Mediterranean herbs, citrus aioli

honey glazed salmon, pickled carrot salad

beef tenderloin, served warm with jus and horseradish cream

colorado rack of lamb, red wine demi

beef shortribs, slow braised

Korean beef on lettuce cups, sweet and spicy glaze, pickled vegetables

duck drumettes, crispy, with hoisin aioli dipping sauce

brown sugar glazed spiral ham, pecan bourbon glaze

individual shepherd's pie, topped with cheddar mashed

shrimp and anson mills cheese grits, bacon bits

thai chicken curry jasmine rice, condiments

baja shrimp, extra large with garlic and wine sauce

chilis en nogales, poblanos stuffed with savory pork & beef, walnut sauce, pomegranates

cauliflower potato cakes with scallion cream

roasted fingerling potatoes with truffle salt

roasted smashed red bliss potatoes

wild rice pilaf with almonds and cranberries

penne quattro formaggio— can be served in individual cups

farro and quinoa pilaf with caramelized onions and mushrooms

farro kale salad with roasted butternut squash, dried cherries, pinenuts, maple vinaigrette

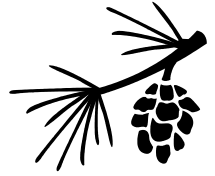
roasted brussel sprouts, honey & balsamic

grilled vegetables with balsamic glaze

broccolini with lemon dust

Foods of Vail

Winter Grazing Hors d'Oeuvres 2020



hors d'oeuvres

tuna lollipops

tuna tartar on crispy wontons, wasabi aioli, wakame

bite size lobster rolls

petite crabcakes, creole remoulade

herb grilled shrimp with aioli

bacon wrapped chicken bites

buffalo carpaccio on potato gaufrette

savory short rib on potato gaufrette, pickled radish

pimento cheese puffs

pigs in blankets, sweet spicy mustard

meatballs, asian or swedish or venison

spinach and cheese stuffed mushrooms

wild mushroom tartlets

fig + brie grilled cheese sandwiches/ welsh cheddar + caramelized onion grilled cheese

mini ruben sandwiches, griddled with a pickle

argentine empanadas, spinach, beef, or spicy chicken, chimichurri sauce

pork belly steamed buns, sriracha aoli

grilled chicken skewer with peanut sauce

sirloin sliders, sharp cheddar, truffle aioli, sweet pickleg

philly cheesesteak sliders with provolone

buffalo chicken sliders with ranch

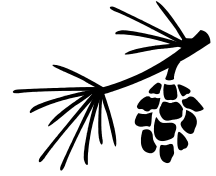
caprese panini triangles

artisan flatbreads: spinach, mushroom, onion, fontina/ fresh mozzarella, basil pesto, sd tomato

petite lamb chops with rosemary mustard sauce

shredded chicken mini tacos with spiced crema

Foods of Vail Savory and Sweet 2020



Fancy.....

ossetra caviar service with blinis, crème fraiche, minced onion, chopped egg

lobster salad in a lettuce cup

Savory.....

imported and artisan cheese display with fresh and dried fruit, crackers

charcuterie and pate board with cornichons, grain mustard, olives, sliced baguette

antipasti platter, italian meats and cheeses, marinated vegetables, fresh mozzarella & basil

smoked salmon platter with cream cheese, black bread, capers, red onion, black bread

jumbo shrimp cocktail with classic cocktail sauce

hot crab and mushroom dip– crisp flatbreads

hot artichoke spinach dip– crisp flatbreads

housemade parmesan cracker bread

vegetable crudite with dip

herb and spiced marcona almonds

Sweets.....

flourless chocolate cake, salted caramel gelato, marcona almond brittle

classic crème brulee , fresh berries and whipped cream

lemon shortbread tart, lemon whipped cream, blueberry compote, white chocolate curls

pear almond tart, vanilla whipped cream

sour cherry croustade with vanilla gelato

mocha bread pudding, ice cream, caramel drizzle

deep dish key lime pie with graham cracker crust

salted caramel cheesecake, burnt caramel sauce

assorted gourmet pick up desserts