

FIELD OF DREAMS



FIRST COURSE OPTIONS

Elk Tartar

Minced Colorado elk tossed in a caper and gherkin vinaigrette. Grated house cured duck egg and micro parsley.

Salmon & Schmear

House cured gravlax on a crispy rye crostini, whipped sweet cream dill and chive spread.

Cucumber & Feta

Quick-pickled cucumber crostini. Garlic and feta whip, fresh dill.

SALAD OPTIONS

Watercress & Strawberry

Organic locally grown watercress with white balsamic and orange vinaigrette.

Fresh strawberries, Haystack

Mountain goat cheese, toasted pine nuts.

ENTREE OPTIONS

Juniper Brined Quail

Seared Trout

Lemon brown butter.

Cast Iron Elk Tenderloin

Tart cherry chimichurri.

SIDE OPTIONS

Locally Sourced Seasonal Vegetables

Sea salt, EVOO.

Butter Poached New Potatoes

DESSERT OPTIONS

Grilled Peach

Grilled peach with white wine-honey drizzle. Vanilla bean ice cream.

“Coffee and a Smoke” Creme Brulee

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GARDEN PARTY



SALAD OPTIONS

Heirloom Tomato & Burrata
Basil oil, Palisade peach mostarda,
toasted pistachio, micro arugula.

Peach & Prosciutto Salad
Local greens, shaved fennel,
honey-champagne vinaigrette.

ENTREE OPTIONS

Herb-Crusted Colorado Lamb
Roasted fingerlings, charred
broccolini, mint chimichurri.

Grilled Salmon
Sweet corn succotash, blistered
tomatoes, lemon beurre blanc.

Petite Beef Tenderloin
Roasted garlic mash, summer
squash ribbons, smoked sea salt.

DESSERT OPTIONS

Lavender Honey Panna Cotta
Macerated berries.

Colorado Peach Shortcake
Basil whipped cream.

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CAMPFIRE LUXE



FIRST COURSE OPTIONS

Chilled Cucumber & Dill Soup
Crème fraîche, pickled radish.

Smoked Trout & Crisp Potato Cake
Lemon crème, capers.

ENTREE OPTIONS

Slow-Braised Bison Short Rib
Sweet corn polenta, roasted carrots.

Airline Chicken Breast
*Cherry gastrique, farro salad,
grilled asparagus.*

Roasted Poblano (Vegetarian)
Quinoa, black bean, cotija, cilantro crema.

DESSERT OPTIONS

Dark Chocolate Pot de Crème
Toasted marshmallow, sea salt.

Strawberry Rhubarb Tart

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SUMMER BREEZE



FIRST COURSE OPTIONS

Compressed Watermelon & Feta Salad
Mint, lime zest.

Chilled White Gazpacho Soup Shooter
Cucumber, melon, rice wine vinegar, mint.

Citrus & Avocado Salad
Baby kale, toasted pepitas,
cilantro-lime vinaigrette.

ENTREE OPTIONS

Rosemary Roasted Chicken
Corn purée, blistered tomato.

Grilled Santa Maria Style Tri Tip Sirloin
Chimichurri, crispy potatoes.

Wild Mushroom Risotto
Truffle oil, parmesan crisp.

DESSERT OPTIONS

Limoncello Tiramisu
Fresh Strawberries.

Honey Vanilla Bean Cheesecake

Flourless Chocolate Torte
Raspberry Coulis.

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WILDE SIDE



Salmon & Caviar Flatbread

*House cured salmon, crème fraiche,
caviar and fresh dill.*

Elk Skewers

Mini elk kabobs, blackberry steak sauce.

Watermelon Panzanella

*Local watermelon, olive loaf croutons,
crumbled feta cheese, and champagne vinaigrette.*

Pistachio Crusted Halibut

*Pistachio-crusted wild caught halibut,
kaffir lime rice with coconut chili broth,
mango salsa and sauteed green beans.*

Sweet Corn Ice Cream

*House made sweet corn ice cream,
olive oil cake, and browned butter caramel.*

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FIELD & FEAST



Compressed Watermelon Bites

Rocky Ford watermelon compressed with house made cucumber vodka, dipped in whipped goat cheese, and dusted with chopped pistachios.

Mini Bison Meatballs

Signature blend of local bison and pork meatballs, tossed in a raspberry merlot preserve.

Dandelion Green Salad

Locally sourced dandelion greens, lemon honey vinaigrette, lemon Stilton and fresh local blackberries.

Peach Glazed Double Bone Pork Chop

(Chili-brined) blue cheese pave and oven roasted patty pan squash.

Black Walnut Bread Pudding

Banana and walnut bread pudding topped with house-made cinnamon ice cream and bourbon caramel.

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A FARE TO REMEMBER



SMALL PLATES MENU

Bubbles & Bumps

*Duck fat potato chip with lemon
crème fraiche and Oestra caviar.*

California Oyster

*Lemon mignonette,
bloody mary cocktail sauce.*

Poached Pear & Duck Salad

*Chardonnay poached pear,
Bebe Farms frisee, white balsamic,
chilled duck confit.*

Smoked Scallop

*Tea smoked, red lentils,
apricot vegetable broth.*

2 oz Tenderloin Medallion

Olallieberry, grilled fennel.

Dark Chocolate Dome

Ganache, raspberry coulis.

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MOUNTAIN MAJESTY



Chilled Mango Habanero Soup Shooter

BBQ Shrimp

*BBQ rubbed shrimp skewers,
rustic slaw, house made pickle pearls.*

Maroon Bells

*Campanelle pasta tossed in a
roasted red beet puree, goat cheese mousse,
chopped pistachios and chives. (V)*

Curried Green Salad

*Field greens, curry balsamic dressing,
turmeric onions, golden raisins and
shaved granny smith apples.*

Seared Trout

*Cast iron seared trout, burgundy red
onion and sage compound butter,
red lentil and wild rice pilaf.*

Cardamon and Rose Crème Brûlée

Flavors of India, cardamon and rose water.

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