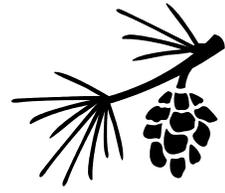


Foods of Vail Holiday Winter Dining 2015



starters and soups

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

pan roasted diver scallops, herbed creamed corn, crispy pork belly

butternut squash soup, maple crème fraiche, toasted sunflower seeds

creamy smoked pheasant and wild mushroom soup with wild rice

entrée

rack of colorado lamb, israeli couscous, maple glazed carrots, red wine demi, harissa oil

elk tenderloin, citrus mashed, red cabbage & apple slaw, lingonberry sauce

all natural beef tenderloin, fork mashed roasted Yukon gold potatoes, mushroom jus, boursin butter

bone in rib eye steak boulangerie potatoes, creamed garlic spinach, roasted mushrooms

beef short ribs, anson mills welsh cheddar grits, green beans, frazzled onions

free range chicken breast, crème fraiche risotto, roasted brussel sprouts, pan jus, fig marmalade

orange miso organic salmon, potato onion soubis, sautéed kale with garlic, pomegranate drizzle

pan seared colorado striped bass cauliflower puree, asparagus, fingerlings, cherry tomato broth, herb oil

sesame crusted ahi tuna, seasoned sushi rice, shredded vegetable wonton salad. ginger miso sauce

duck breast, quinoa farro pilaf, haricot verte, blood orange gastrique

pork tenderloin, pimento cheese grits, haricot verte, apple cider sauce

desserts

flourless chocolate cake, salted caramel gelato, marcona almond brittle

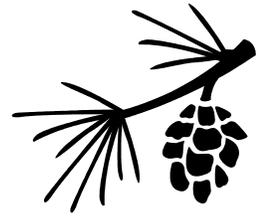
classic crème brulee, fresh berries and whipped cream

Russian apple cake, maple anglaise

mocha bread pudding, vanilla bean ice cream

pear almond tart, vanilla whipped cream

Foods of Vail Holiday Winter Dining 2015



dinner and cocktail buffet

pan seared organic salmon, Mediterranean herbs, citrus aioli

poached salmon, dill sauce

pan seared Colorado striped bass, crispy seared with spicy aioli

beef tenderloin, served warm with jus and horseradish cream

colorado rack of lamb, red wine demi

beef shortribs, slow braised

vietnamese pork meatballs, on lettuce cups, sweet and spicy glaze

duck drumettes, crispy, with hoisin aioli dipping sauce

brown sugar glazed spiral ham, pecan bourbon glaze

venison stew, potatoes and pearl onions

shrimp and anson mills cheese grits, bacon bits

perogis, cheese & potato

sliders, sirloin or asian chicken or portobello

mashed potatoes

roasted fingerling potatoes with truffle salt

roasted smashed red bliss potatoes– served with cheesy sauce on the side

wild rice pilaf with almonds and cranberries

penne quattro formaggio– can be served in individual cups

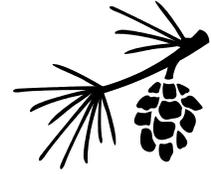
farro and quinoa pilaf with caramelized onions and mushrooms

roasted brussel sprouts

grilled vegetable platter

broccolini with lemon dust

Foods of Vail Holiday Winter Dining 2015



hors d'oeuvres

tuna lollipops

petite crabcakes, creole remoulade

grilled shrimp with aioli

buffalo carpaccio on potato gaufrette

savory short rib on potato gaufrette, pickled radish

pimento cheese puffs

pigs in blankets

asian meatballs

spinach and cheese stuffed mushrooms

tuna tartar on a wonton with wakame and wasabi

fig and brie grilled cheese sandwiches

mini ruben sandwiches, grilled with a pickle

pork belly steamed buns, sriracha aoli

salads

classic caesar salad with shaved grana parmesan

field green salad with pears, pomegranates, walnuts, maytag- maple vinaigrette

bibb lettuce salad, avocado, bacon, red onion, cucumber, carrots, croutons, creamy vin

artisan lettuces with endive, asian pear, raddiccio, shaved fennel, toasted almonds,

organic baby greens, dried cranberries, sweet walnuts, local goat cheese, champagne vinaigrette

kale brussel sprout salad with dried fruits, walnuts, cranberries, housemade fruit vinaigrette

roasted beet salad, orange, pistachio, goat cheese, arugula