

Winter Dinners 2021/2022  
Mt. Village & Telluride  
January, February & March, Chef Services available in Aspen and Montrose  
[www.KendrasKitchen.com](http://www.KendrasKitchen.com) est. 1987

**Classic French**

**Hors d'oeuvres**

*Quail Eggs filled with Lobster Mousse topped with Caviar  
Vegetarian Option of Egg Salad Mousse with Fresh Chives from the Kitchen's Garden*

*Chicken & Wild Mushroom Moneybags*

**Entree**

*Beef Wellington with Telluride's Own Rub & SW Seasoning, Mushroom Duxelle, Hazelnut & White  
Peppercorn Puff Pastry served with a Cabernet Sauvignon Shallot Parsley Sauce  
Vegetarian Option of a White Bean Wellington*

*Whipped Souffle Yukon Gold Potatoes*

*Green Beans & Carrot Flowers*

*Organic Mixed Field Greens with a Balsamic Dressing*

*Assorted Rolls with Butter Angels & Low Cholesterol Brummel & Brown*

**Dessert**

*Buche Noel with a Belgian Chocolate Ganache, Amaretto Sponge Cake, White Chocolate Mousse & an  
Apricot Glaze from the Kitchen's Orchard & Almond Spiced Pinecones & Candied Clementine Rosettes.*

Price Per Person  
\$125.00

## **Colorado Cuisine**

Elk Canapes with Sweet Potato Puree & Lingonberry Rosemary Compote  
garnished with Pomegranates

Lamb & Goat Cheese Meatballs with an Apricot BBQ Sauce from the Kitchen's Tree

Bison Wellington rubbed with Telluride's Own SW Seasoning from Kendra's Kitchen,  
Maple Marsala Chipotle Glazed Prosciutto, Mushroom Duxelle wrapped Puff Pastry  
served with a Smokey Chipotle & Mushroom Gravy (please specify spice level)

Healthy Gourmet Mashed Potatoes

Carrot Soufflé  
or Carrot Pudding for Delivered Dinners

Glazed Brussel Sprouts with Walnuts & Chipotle Maple Bacon from Kininik's

Organic Mixed Field Green with a Raspberry Sherry Vinaigrette

Assorted Rolls with Butter Angels & Low Cholesterol Brummel & Brown

## **Dessert**

Buche Noel with Belgian Chocolate Frosting, Amaretto Sponge Cake, White Chocolate  
Mousse with Pinecone Spiced Almonds and Candied Clementine Rosettes

Price Per Person

\$150.00

## Colorado Lamb Dinner

### Hors D'oeuvres

Fried Quail Eggs with Lamb & Mint SW Crust  
Creative Cucumber Boats filled with Salmon Dip,  
Green Peppercorns & Capers  
Scallop Canapes with Caviar & Chervil

### Dinner

Colorado Rack of Lamb with a Blue Corn Pinon Nut Crust  
Roasted Red Pepper, Pomegranate & Mint Jelly  
Farmer's Market Roasted Speciality Potatoes with Applewood Sea Salt &  
Melange of Peppercorns or Sweet Potato & Ginger Puree  
Haricot Vert with a Lime Butter Glaze  
Organic Mixed Field Green Salad with a Sherry Pink Peppercorn Dressing  
  
Potato & Whole Wheat Rolls with Whipped Butter

### Dessert

Filo Tulips with a Lemon Mousse Cheesecake, Persimmon Pink Peppercorn  
Glaze topped with Kiwi Fruit  
  
Assorted Telluride Truffles

\$135.00 pp

## Hunting Camp Feast

### Appetizers

Sausage with a Mustard Seed Beer Sauce  
Crabmeat Mushroom Caps

### Main Meal

Elk Tenderloin with a Juniper Pink Peppercorn Shiraz Sauce  
& Lingonberry Pear Rosemary Compote  
Potato & Winter Root Puree  
Roasted Beets, Organic Carrots & Onions

### Salade

Poached Pears in Belgian Endive with Blue Cheese, Spiced Caramelized  
Walnuts & Pink Peppercorn Pear Shiraz Drizzle

### Dessert

Baked Spiced Apples with Puff Pastry Ribbons, Caramel Sauce  
and White Chocolate Rum Sauce

\$135.00 pp

## **Home Comfort Cuisine**

### **Appetizers**

Hummus & Telluride's Own Crispitas packaged in Biodegradable Cellulose Bags  
Pork & Meatballs with a Honey Chile BBQ Sauce or Apricot BBQ Sauce from the  
Kitchen's Garden, Vegetarian Option Of Tempeh Squares

### **Main Meal**

Farm Fresh Roasted Rosemary Chicken or Colorado Short Ribs with Telluride's Own  
Rub & Multi Purpose SW Seasoning from Kendra's Kitchen

Healthy Gourmet Mashed Potatoes

Peas & Carrots

Roasted Winter Root Vegetables

Winter Salade of Orange & Kiwi Fruit with a Persimmon Honey Yogurt Dressing topped  
with Pomegranates

### **Dessert**

Chef's Creation

\$85.00 per person

\$800.00 minimum,  
Children, 1/2 price

Chef Service of \$1,200.00, includes silver family style serving dish with lids, silver heirloom  
accent pieces, platters & serving pieces, carving board knife with knife & fork.

Delivered, Proteins ready for oven with high altitude cooking instructions, reheat sides. Delivery  
Fee of \$75.00.

*Seasonal Winter Hors d'oeuvres Menu Upon Request  
Delivered or Chef and Staff Served*