

New Year's Eve Dinner 2019

**Hunting Camp Feast**

Hors d'oeuvres

Chicken & Wild Mushroom Money Bags

[www.Sturia.com](http://www.Sturia.com) Caviar on Brioche Start Toasts

Belgian endive with a Spinach Pernod Mousse

Ham Rosettes on Sweet Potato Crisps with an Egg Tarragon Mousse

**Buffet or Seated Dinner**

Elk Tenderloin with Telluride's Own Rub & SW Seasoning & a Juniper Shiraz Sauce  
with a Lingonberry, Pink Peppercorn, and Pomegranate & Rosemary Compote

Winter Root Puree

Glazed Brussel Sprouts, Carrot Flowers & Nitrate free Bacon with Chipotle Marsala  
Peppercorn

Mixed Field Greens with a Oranges, Jicama, Pistachio Porcini Cheese, Pistachios &  
Balsamic Orange Vinaigrette or Belgian endive Salad with Poached Pears, Roquefort,  
Black Walnuts &  
a Pink Peppercorn Pear Pomegranate Drizzle

Cindy Bread Assorted Rolls with Butter Stars & low cholesterol Brummel & Brown  
Yogurt Spread

**Dessert**

Flambé of Baked Alaskan with a Winter Dried Fruit Sponge Cake filled with Pistachio  
Ice Cream & Milk Chocolate Ice Cream with a Dark Chocolate Raspberry Sauce & a  
White Chocolate Cointreau Sauce

Or Ice cream of your choice and Chef will pair sauces

## Classic Colorado Beef Dinner

### Hors d'oeuvres

Chicken & Wild Mushroom Moneybags

[www.Sturici.com](http://www.Sturici.com) Caviar on Brioche Star Toasts

Crab & sherry Wild Mushroom Checkerboard

Shrimp Cocktail with a Creamy Cocktail Sauce made with Kendra's Kitchen SW Seasoning  
(displayed on ice in an ornate silver bowl)

### Buffet or Seated Dinner

Beef Tenderloin with Telluride's Own Rub & SW Seasoning & a Shallot Cabernet Thyme Sauce

Healthy Gourmet White Peppercorn Mashed Potatoes

Low Cholesterol - A local's favorite for years

Haricot Verts & Carrot Flowers

Belgian Endive Salad with Blue Cheese, Granny Smith Apples, Black Walnuts from the Kitchen's  
Garden/Orchard with a Green Peppercorn Sherry Dressing

Cindy Bread Assorted Rolls with Butter Stars & Low Cholesterol Brummel & Brown Yogurt  
Spread

### Dessert

Flambé of Baked Alaskan with a French Butter Sponge Cake filled with Butter Pecan & Milk  
Chocolate Ice Cream served with a Dark Chocolate Cognac Sauce and a White Chocolate  
Vanilla Sauce

[www.Kendraskitchen.com](http://www.Kendraskitchen.com) can supply New Year's Eve Silver & Gold Table Settings & Holiday Décor

Pricing on Menu Selection and Number of Persons

Advance Non Refundable Reservation

Please contact Chef Kendra to discuss menu details: text 970.708.7759, email: [kendraskitchen52@gmail.com](mailto:kendraskitchen52@gmail.com)

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