

Est. 1987

**Sample Menus for Holiday Season 2015/2016**

**Now accepting Exclusive Chef Reservation for Holiday Season 2015/2016 in Mt. Village, Colorado, U.S.A.**

**High Altitude Arrival Dinner**

Elk Sausage & Colorado Proud® Pork Sausage Lentil & White Bean Stew with Roasted Red & Yellow Peppers from Kendra’s Kitchen® Garden

Sweet Salade of Organic Mixed Field Greens with Poached Pears, Pinion Nuts, Merlot Bellavitino® Cheese tossed White Balsamic Pear infused Dressing

Great Harvest® Whole Grain Bread with Brummel & Brown® Yogurt Spread and European Butter Stars

Perrier Sparkling Water

or

Belgian Beef Stew or Lamb & Butternut Squash Stew, Flemish Rabbit Stew or Stew of your Choice

Mango & Beet Salad with a Mango Sherry Dressing over a Bed of Organic Mixed Field Greens

Brioche or Sourdough French Bread

Rocky Mtn Sparkling Water & Cider

**Olive Oil Oven Fried Chicken Dinner**

Fried Chicken with Kendra’s Kitchen® Rub & SW Seasoning (not too spicy, very low sodium and no MSG)

Colorado Proud® New Potato Salad with Celery Hearts & Red Onions

Coleslaw with Seeped Palisade Cherries tossed with a Champagne Dressing

Checkerboard of Blue & Yellow Cornbread with Wild Flower Honey Butter

Oatmeal Flax Seed Chocolate Chip Cookies with Seeped Cherries, Raisins, Cranberries & Pinion Nuts and Chocolate Fudge Brownies with Pinion Nuts & Chiles from the Kitchen’s Garden (Flax seed naturally removes cholesterol from body)

**Skier Pasta Dinner**

Whole Grain Spaghetti and Yak Meatballs with a Yellow Boy & Red Heirloom Tomato Sauce from the Kitchen’s Garden served with Finely Grated Italian Parmesan Cheese (Yak is low in cholesterol, saturated fats, calories and high in Omega3’s, protein, iron, zinc, niacin and B vitamins)

 BIN®, Baked in Norwood, French Baguettes served with Olive Oil Roasted Garlic and Brummel & Brown Yogurt Spread

Caesar Salad with Peppered Parmesan Croutons

Cointreau glazed Strawberry Cheesecake

**American Ham Dinner**

Butcher’s® Farm Raised Smoked Ham with a British Mustard Sauce & a Pineapple Mustard Sauce

Healthy Gourmet Potato Au Gratin

Haricot Verts with Carrot Flowers and Peas & Carrots for the Children

Garden Salad with an Apple Cider Vinaigrette

Multi Grain Dinner Rolls with Brummel & Brown and Butter Flowers

Dessert: Apple Pie with a Bourbon Cheddar Cheese or Vanilla Ice Cream and a Maple Bourbon Sauce

**SW Mexican - Fajita Dinner**

Kendra’s Famous Margaritas (a Ralph Lauren & Kelso & Jo Sutton’s Favorite, Former Publisher of TIME Magazine)

Home Fried Flour & Corn Tortilla Chips

Guacamole & Salsa from The Kitchen’s Garden – Mild & Spicy

Pickled Chiles from The Kitchen’s Garden – Mild & Spicy

Marinated Colorado New York Strip Steak & Select Shrimp

Charred Whole Wheat Tortillas

Black Olives, Carrots, Shredded Lettuce, Monterey Jack Cheese, Sour Cream and Kendra’s Kitchen Special Mayo (made with 0% Greek Yogurt)

Corn & Poblano Chile Soufflé

SW Black Beans

Kaluha Flan

**Elk Tenderloin Dinner**

Butternut Squash Soup served in Squash Cups

Elk Tenderloin with a Juniper Pink Peppercorn Shiraz Sauce

Winter Root Puree

Sautéed Power Greens

Classic French Baguettes with Brummel & Brown Yogurt Spread and American Butter

Sweet Salade – Poached Pears, Spiced Caramelized Walnuts, Roquefort Cheese in Belgian Endive drizzled with a Pink Peppercorn Shiraz Dressing. Served with Pomegranate Chocolate Truffle from the Telluride Truffle® Company

**Christmas Dinner - Prime Rib Dinner or Beef Wellington Dinner**

Pecan, Parsley & Peppercorn Crusted Prime Rib with a Habanero Horseradish Whip and a Classic Worcheshire Whip & served with an Au Jus

Yorkshire Pudding or Healthy Gourmet Mashed Potatoes

Roasted Winter Root Vegetables with Smoked Bourbon Black Pepper - Yellow & Red Beets, Parsnips, Carrots & Rutabagas or Brown Sugar Butternut & a Sweet Onion Squash Tart

Mixed Field Greens with a Balsamic Orange Dressing

Buche Noel or a Twelfth Night Cake

Or

Beef Wellington served with a Sauce Marchand de Vin (Mushroom Wine Sauce) Bordelaise Sauce or Sauce Madere

Brussels Sprouts with a Maple Sherry Vinaigrette, Toasted Walnuts & Pancetta or Haricot Vert & Carrot Flowers

Thyme & Parsley Potato Au Gratin – Healthy Gourmet or Classic French Version

Organic Mixed Field Greens with a Balsamic Dressing

Buche Noel or a Twelfth Night Cake

**Wild Caught Salmon Dinner**

Poached Scottish Salmon with a 0% Greek Yogurt, Cucumber & Dill Sauce or a Coulibiac (Brioche Loaf filled with Salmon, Caper & Dill Mousse)

Quinoa & Pinion Nuts or Braised Endives with Toasted Cashews

Sweet Salade – Assorted Power Greens with Raspberries, Lemon Stilton & Pecans with a Raspberry Tarragon Vinaigrette

**Bison Lasagna Dinner**

Bison Lasagna with a Fat Free Béchamel Sauce and Basil & Tomato Sauce made from the Kitchen’s Garden

Caesar Salad with Homemade Peppered Parmesan Crouton or Grilled Romaine Salad with Bacon & a Bleu Cheese Vinaigrette

BIN®, Baked in Norwood, French Baguettes with Olive Oil & Garlic Pods

Blueberry Cheesecake

**Duck Wonton Dinner**

Duck, Bacon & Olathe, Co Sweet Corn Wontons with a Port Fig Sauce and an Orange Marmalade & Cointreau Dipping Sauce

Sweet Potato & Ginger Puree in Orange Cups

Brown Rice Cooked in Chef’s Oolong Tea Stock

Spinach Salad with Smoked Bacon, Red Onions and Red Wine Shallot Vinaigrette

Dessert: Apples Flowers baked in Puff Pastry and served with Chinese New Year Fortunes

**Montrose, CO Raised Yak Burger Dinner**

DelYak™ Burgers (not gamey and 95 – 97 fat free, yet juicy due to high levels of Omega 3 oils of conjuncted linoleic, oleic, and stearic acids)

Basted Red Onions with Kendra’s Kitchen® Healthy Gourmet SW Style BBQ Sauce on Whole Grain Buns or Classic American Burger with Lettuce, Tomatoes, Red Onions, Grey Poupon® Mustard, Kendra’s Kitchen® Ketchup, Best Foods® Mayonnaise and Kendra’s Kitchen Pickle Relish for the Ag House Garden.

Oven Fried Sweet Potatoes & Russet Potato French Fries with Smoked Sea Salt & Mélange of Peppercorns

Yogurt & Cumin Carrot Salad with Seeped Raisins

Parfait of Grilled Bananas, Aspen Cloud® Nine Walnut, Caramel, Fudge Brownies topped with a Banana Bourbon Sauce (as seen on the Food Network Channel, BBQ with Bobby Flay @ the Aspen Food & Wine Classic)

**SW Mexican Dinner - Enchiladas**

Wild Mushroom Enchiladas with a Roasted Red Pepper & Chimayo Chile Sauce

Chicken & Green Onion Enchiladas with a Sauce made from Roasted Chiles from The Kitchen Garden

Corn & Poblano Chile Soufflé

Cilantro Cumin Black Beans

Kaluha Chocolate Mousse with Cinnamon Caramel Tortilla Chips

**Rocky Mtn Trout Dinner**

SW Style Trout Almondine

North Dakota Wild Rice & Fresh Parsley – Cooked in Chef’s Special Stock

Roasted Fingerling, German Butterballs & Red New Potatoes with Smoked Sea Salt & Mélange of Peppercorns

Sautéed Power Greens

**New Year’s Eve Dinner - Lobster & Filet of Beef or Bison Tenderloin or a Catered Party (10 or more) Heavy Hors d’ouevres – Let’s design a Fun Menu**

Oestra Caviar on Brioche Stars & Angels

Spinach & Pernod Mousse in Belgian Endive

Chicken & Wild Mushroom Moneybags

Star & Heart Shaped Tomato Aspic topped with Colorado Goat Cheese with Chef’s Sauce on a Bed of Mixed Field Greens or Lobster Bisque

Whole Maine 1.5 lb. Lobsters (Dropped in boiling water by the Clients – a fun interactive event for the Family) served with Lemon Brummel & Brown (low cholesterol) and a Classic Lemon Butter

Colorado Beef Tenderloin with a Classic Horseradish Whip or Bison Tenderloin with a Chipotle Marsala Sauce

Olive Oil Roasted Colorado Potatoes with Alaea Hawaiian Sea Salt

American Roasted Green Beans & Assorted Carrots

Flambéed Baked Alaskan filled with Coffee Ice Cream and Served with Belgian Chocolate Ganache and a White Chocolate Ganache

**New Year’s Day Chef Kendra’s Simple Sauce Dinner – This maybe a Cooking Class/Dinner Party**

 The Simple Sauce, Healthy Gourmet Version, Protein, Fresh Herb and a Deglace of Wine or Beer of Your Choice.

Quinoa & Pinion Nuts or Grain or Starch paired accordingly

Sautéed Swiss Chard & Kale or Vegetable of your Choice

Sweet Salade of your paired accordingly

We may stock the freezer with Potato & Bacon and Quinoa Breakfast Burritos with a Trio of Salsas, Cilantro Crème, Salsas from the Kitchen’s Garden and Kendra’s Kitchen Seasoning made with 0% Greek Yogurt and Sour Cream. Serve with Slices or Grapefruit or Fresh Squeezed OJ. This is a quick and easy way to feed your guests prior to an athletic day on the mountain. Quinoa is a Protein & Carbohydrate and Gluten Free – Sustainable Energy.

**We may Decorate The Estate & the Tree Prior to your Arrival or Provide a Tree and Ornaments for You & Your Family to Ornate the Tree.**