

FOODsmith

sample dinners

starters – salads

TRADITIONAL CAESAR SALAD
PARMESAN · GARLIC CROUTONS

ICEBERG WEDGE
TOMATOES · PT REYES BLUE CHEESE · RED WINE VINAIGRETTE · RANCH

MIXED GREENS
BERRIES · PEPITAS · CHEVRE · COLORADO NECTARINE VINAIGRETTE

MIXED GREENS
CITRUS SUPREMES · PECORINO · SEEDED GRANOLA · CITRUS TRUFFLE VINAIGRETTE

CLASSIC WEDGE SALAD
ICEBERG · TOMATOES · BUTTERMILK BLUE · PICKLED RED ONION · TENDERBELLY
BACON · RANCH & RED WINE VINAIGRETTE

“BASIC” SALAD
TOMATOES · CUCUMBER · CARROTS · ALMONDS · ROSE VINAIGRETTE

GREEK SALAD
GREENS · TOMATOES · CUCUMBER · HAYSTACK COLORADO FETA · KALAMATA
OLIVES · RED ONION · OREGANO VINAIGRETTE

ENDIVE & RADICCHIO SALAD
CITRUS SUPREMES · YUZU VINAIGRETTE · SUN-DRIED CHERRIES · PECANS · PECORINO

WINTER SALAD
GREENS · GALA APPLES · ROASTED BUTTERNUT · CRANBERRIES · SHERRY VINAIGRETTE
· PEPITAS

WINTER SALAD II
GREENS · PEARS · CANDIED PECANS · TRIPLE PLAY EXTRA INNINGS · ROSE
VINAIGRETTE

ROASTED BEET SALAD
CITRUS SUPREMES · HONEY CHEVRE · PEPITAS · GREENS · CITRUS VINAIGRETTE

SPINACH & ARUGULA SALAD
TOMATOES · HARD BOILED EGGS · GLACIER POINT PENTA CRÈME BLUE · RED WINE
VINAIGRETTE

starters – soups

BUTTERNUT SQUASH & GALA APPLE SOUP · PEPITAS · CRÈME FRAICHE

LOBSTER BISQUE · CRÈME FRAICHE & LOBSTER

COLORADO MUSHROOM BISQUE · FINE HERBES

POTATO LEEK SOUP · PISTOU

“LITE” BROCCOLI SOUP · OREGON CHEDDAR

WYNN FARMS PALISADE TOMATO SOUP · BASIL OIL · PARMESAN

BLACK BEAN SOUP · PICO DE GALLO · CREMA

additional course ideas

MARKET FISH CRUDO*

AGRUMATO LEMON OIL · SHAVED FENNEL · RUBY RED SUPREMES · RADISH · SPROUTS

SEARED BEEF CARPACCIO*

GREMOLATA · CRISPY CAPERS

LUMP CRAB CAKE

CHIVES · NEW ENGLAND AIOLI

TUNA TARTARE*

CUCUMBER · AVOCADO · YUZU OIL · WASABI TOBIKO · WONTON CHIPS

PAN SEARED FOIE GRAS

BRIOCHE · HOUSEMADE PALISADE PRESERVES

OYSTERS ON THE HALF SHELL*

CHAMPAGNE MIGNONETTE

composed dinner entrees

meats

COLORADO RAISED LA VACA “MEAT & POTATOES”*

YOUR FAVORITE CUT FROM THIS 3RD GENERATION COLORADO CATTLE RANCH WITH
YOUR FAVORITE STYLE OF POTATOES AND A SIDE OF VEGGIES · HORSERADISH CREAM
· RED WINE DEMI GLACE

HERB MARINATED COLORADO LAMB "13TH CHOP"*
FRENCH GREEN LENTILS · ROASTED BABY RAINBOW CARROTS

PORCINI DUSTED BEEF TENDERLOIN*
GRUYERE POTATO GRATIN · ASPARAGUS · WILD MUSHROOMS · HORSERADISH CREAM
· RED WINE DEMI GLACE

BUFFALO MEAT LOAF
APPLEWOOD BACON · HOMEMADE KETCHUP · BROCCOLI · POTATO PUREE

BRAISED BEEF SHORT RIB
SMASHED POTATOES · THYME ROASTED ROOT VEGETABLES · BEEF JUS

TENDER BELLY BERKSHIRE PORK TENDERLOIN*
CREAMY POLENTA · HARICOT VERT · COLORADO TART CHERRY SAUCE

ROSEMARY BERKSHIRE PORK CHOP*
SWEET POTATO PUREE · MAPLE BRUSSEL SPROUTS · CIDER JUS

ELK RIBEYE MEDALLIONS*
THYME & GARLIC ROASTED FINGERLING POTATOES · SAUTEED WILD MUSHROOMS ·
ASPARAGUS · RED WINE DEMI GLACE

BUFFALO FLANK STEAK*
SALT & VINEGAR POTATOES · ROASTED RAINBOW CARROTS & BRUSSEL SPROUTS ·
CHIMICHURRI

fish

AGAVE GINGER GLAZED SALMON
SEASONAL VEGETABLE STIR FRY · SCALLION JASMINE RICE

OVEN ROASTED HALIBUT
ROASTED CAULIFLOWER · GOLDEN RAISINS · PINE NUTS · OLIVE OIL POTATO PUREE

"EVERYTHING BAGEL" CRUSTED SALMON
HERBED WILD RICE · BROCCOLI · SHALLOTS · LEMON-BASIL AIOLI

PEI MUSSELS
WHITE WINE · YUKON GOLD POTATO PUREE · TOMATO BRUNOISE, ARUGULA &
GRILLED BAGUETTE

GRILLED SWORDFISH

FINGERLING POTATOES · ROASTED BABY RAINBOW CARROTS · GREEN PEPITA MOLE

PAN SEARED HALIBUT

ROASTED BUTTERNUT & HERB QUINOA · SAUTEED GARLIC SPINACH · LOCAL SORREL
AIOLI

PAN SEARED ROCKY MOUNTAIN TROUT

LEMON & CHIVE · CARMELIZED ONION MASHED POTATOES · GRILLED ASPARAGUS

BLACK COD

JASMINE RICE · MISO SHITTAKE BROTH · SESAME BABY BOK CHOY

SEARED DAY BOAT SCALLOPS

ASPARAGUS · LOCAL OYSTER MUSHROOMS · BEURRE FONDU WITH CAPERS

poultry

LIBERTY DUCK BREAST

RED GARNET SWEET POTATO PUREE · ROASTED BRUSSEL SPROUTS · FIG GASTRIQUE

WILD MUSHROOM, PECORINO & SPINACH STUFFED CHICKEN BREASTS

ROASTED FINGERLING POTATOES · BROCCOLINI

CHICKEN PARMESAN

MARINARA · GARLIC BROCCOLINI · SPAGHETTI · GARLIC BREAD · PARMESAN · BASIL

TARRAGON BBQ CHICKEN BREAST

UDON NOODLES WITH PEANUT SAUCE · SAUTEED SNOWPEAS & CARROTS

TRADITIONAL "CHICKEN FETTUCCINE ALFREDO"

FREE RANGE ORGANIC CHICKEN · BROCCOLI

CRISPY ALL-NATURAL ROASTED CHICKEN

POTATO PUREE · HARICOT VERT · HERB CHICKEN JUS

vegetarian

INDIVIDUAL VEGETARIAN ROOT VEGETABLE TART

RUTABAGA, PARSNIP, CARROT, TURNIP, THYME & GARLIC

VEGETARIAN LASAGNA

EGGPLANT, ZUCCHINI, MARINARA, MOZZARELLA, RICOTTA, BASIL

VEGETARIAN CURRY

JASMINE RICE, CARROTS, MANGO, BELL PEPPERS, CAULIFLOWER, ONION, CELERY

VEGETARIAN STIR FRY

JASMINE RICE, CARROTS, SNOW PEAS, BELL PEPPERS, BROCCOLI, ONION, CELERY

VEGETARIAN VIETNAMESE SPRING ROLLS

RICE NOODLES, CARROTS, MANGO, CILANTRO, CUCUMBER, PEANUT SAUCE

desserts

please see sample dessert menu for even more options

DOUBLE CHOCOLATE MOUSSE CAKE

BERRY COULIS

MEXICAN CHOCOLATE FLOURLESS CAKE

HANDCRAFTED CINNAMON GELATO

FRENCH APPLE TART

HANDCRAFTED VANILLA BEAN GELATO & CARAMEL SAUCE

KEY LIME PIE

RASPBERRY SAUCE & WHIPPED CREAM

STICKY TOFFEE PUDDING CAKE

HANDCRAFTED SALTED CARAMEL GELATO

BITTERSWEET CHOCOLATE MOUSSE DOME

10TH MOUNTAIN CORDIAL LIQUID CENTER · RASPBERRIES

GF FLOURLESS BITTERSWEET CHOCOLATE CAKE

RASPBERRY SORBET

NY STYLE CHEESECAKE

BERRIES

CHOCOLATE LAYER CAKE

GENOISE · BITTERSWEET CHOCOLATE MOUSSE · DARK CHOCOLATE GLAZE

WHITE CHOCOLATE MOUSSE CAKE

RASPBERRIES · BUTTERCREAM

LEMON CREAM CAKE

VANILLA SPONGE · BLUEBERRIES

MOUNTAIN FLOUR GELATO & SORBETS

ASK FOR YOUR FAVORITE FLAVORS

SEASONAL FRUIT COBBLER

GELATO

**TRADITIONAL VANILLA BEAN CRÈME BRULEE
BERRIES**

TRUFFLES, CHOCOLATES & CHOCOLATE DIPPED STRAWBERRIES

custom designed special occasion cakes & wedding cakes available, please inquire

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*