

LYNN BRITT CABIN MENU 2009-2010

REFINED RUSTIC CUISINE

In the tradition of the American West, our rustic cuisine is served and prepared in the spirit of the outdoors and adventure, and served in a natural yet refined setting. Lunches are served with a choice of homemade soup, elk chili, or a fresh organic field green salad.

Lunch \$31 per person · For reservations, please call 970-923-0479 · A 20% gratuity will be added to parties of six or more guests.

Presented by Lynn Britt Staff

SEASONAL SELECTIONS:

Risotto of the Day

Chef's choice, featuring locally grown fresh produce

OR Grilled Colorado Lamb Chops

Paonia organic mixed greens, pistachio, avalanche ranch goat cheese, blood orange vinaigrette

OR Seared Colorado Lakes Striped Bass

Braised fennel, peas, baby carrots, pearl onions, tomato beurre blanc

OR Roast Pheasant Pot Pie

Roasted morels, root vegetables

OR Stuffed Quail

Seared ciabatta herb stuffed quail, Columbine maple syrup balsamic drizzle baby spinach

You can add to all vegetarian items the seasonal fish of the day or grilled shrimp or lobster \$14.00

MONDAY

Western Slope Bison and Elk Meatloaf
*Wrapped in apple wood smoked bacon,
roasted shallot mashed potatoes, haricot vert, and duxelle caraway jus*
OR Winter Squash Tiam
*Marinated grilled vegetables, quinoa, Avalanche Ranch chevre,
baby spinach and red pepper coulis*

TUESDAY

Firewood Grilled Wild Boar Sausage
Haricot vert, asparagus spears and herb spaetzle in a hunter's sauce
OR Ratatouille Monte Cristo Sandwich
With a white bean artichoke-pistou, on ciabatta

WEDNESDAY

Stuffed Free Range Chicken Breast
Chorizo and cornbread sauté and chipotle sauce
OR Mushroom, Spinach and Fontina Strudel
*Parsley lemon crème fraîche, pine nuts,
tri color sweet pepper sauté*

THURSDAY

Sliced Western Slope Raised Buffalo Sirloin Sandwich
*Roasted cambazola, and onion on ciabatta, sweet potato fries, and
green peppercorn au jus*
OR Eggplant Roulade
*Stuffed with spinach, ricotta and asiago cheese, and served with
penne pasta white wine marinara*

FRIDAY

Pine Nut Crusted Ruby Red Trout
*Pan seared, heirloom potato, bresaola,
sautéed baby spinach candied lemon chive aioli*
OR Baked Macaroni and Cheese
*Truffled Maytag blue, white cheddar, green chili and
Colorado grown tomatillo*

SATURDAY

Pan Seared Pork Tenderloin
*Paonia sweet potato and brussels sprout hash,
whole grain mustard demi-glace*
OR White Truffle Gnocchi
Roasted butternut squash, pumpkin seeds, chardonnay sage butter

SUNDAY

Fat Tire Braised Lamb Shank
Paonia crème potatoes, mint jus and roasted root vegetables
OR Wild Mushroom Ragout
Served in a brioche bowl with a parmesan roasted tomato confit

For information
please contact Andreas Fischbacher at
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