



4 DAY ROTATING SPECIAL

DAY ONE

Fresh Sliced Melon with Berries, Assorted Pastries and Breads, Bialy Bagels, Local Honey, Preserves, Whipped French Butter, Cream Cheese, Chia Pudding, Quinoa Granola, Dried Berries

DAY TWO

Greek Yogurt Parfaits, Quinoa Granola, Local Honey, Fresh Berries

DAY THREE

Cottage Cheese, Hard Cooked Eggs, Assorted Whole Fruits

DAY FOUR

Thick Cut Bacon, Pork Sausage, Game or Chicken Apple Sausage, Rustic Potatoes, Scrambled Eggs

CHEF'S DAILY SPECIAL

VENISON BENEDICT

With Elderberry Hollandaise

BUFFALO SAUSAGE HASH

Sunny Eggs, Fingerling Potatoes, Roasted Mushrooms

BISCUITS & GRAVY

House-Made Biscuits and Pheasant Sausage Gravy

FCSC FLAPJACKS

Pure Maple Syrup, Whipped French Butter

EGGS AND OMELETS

Made to Order

JUICE OF THE DAY

Made Fresh Daily by Chef

GRAB AND GO

BREAKFAST BURRITO

Choice of Meat: Bacon, Sausage, Ham with Potatoes, Cheddar, Scrambled Eggs

BREAKFAST SANDWICHE

Chicken Apple Sausage, Thick Cut Bacon or Game Sausage, Provolone

BAGEL SANDWICH

Fried Egg, Bialy Everything Bagel

FIT AND FAST

Quinoa and Farro, Wilted Greens, Avocado Salsa, Two Basted Eggs, Jumpin' Goat Feta



ARRIVAL DAY

SIDES

GREENHOUSE BIBB SALAD

Gala Apple, Toasted Pistachio, Haystack Farms Chevre, Pickled Sweet Onion

SUNCHOKE CHIPS

Apple Cider Vinaigrette

POTATO SALAD AND FRESH CUT POTATO CHIPS

BAKED MAC & CHEESE

Lardon, Chili Jack Cheese, Roasted Chilies

ENTREES

SMOKED AKAUSHI TRI-TIP

House-Made BBQ, Crispy Onions

ROCKY MOUNTAIN RAINBOW TROUT

Fennel and Citrus Salad

GAME SAUSAGE

Caramelized Onions, Assorted Mustards, Pickled Chilies

DESSERT

FRESHLY BAKED COOKIES

DAY TWO

SIDES

SEASONAL GREENS SALAD

Serrano, Manchego, Country Olives, Shaved Carrot, Sherry Vinaigrette

TORTILLA SOUP

Avocado, Seared Pheasant, Cheddar, Tortilla Strips

ANASAZI BEANS

Lardon, Caramelized Onion

CILANTRO AND LIME RICE

ENTREES

VENISON SKIRT STEAK*

JUMBO LIME SHRIMP*

ANCHO MARINATED CHICKEN THIGH*

SERVED WITH YOUR CHOICE OF: Tri Peppers & Onions, Grilled Mushrooms, Guacamole, Pico de Gallo, Tomatillo Salsa, Sour Cream, Cotija, Raquelita's Corn and Flour Tortillas

DESSERT

MEXICAN BROWNIES

Cajeta and Cinnamon Chocolate



DAY THREE

SIDES

GREENHOUSE WEDGE SALAD

Bibb Lettuce, Hard Cooked Egg, Smoked Lardon, Bleu Cheese, Heirloom Tomato

MELON SALAD

Baby Mint, Chicory, Bee Squared Honey, Celery Leaf

THICK CUT CHIPS

French Onion Dip, Smoked Cheddar Dip

SLIDERS

AKAUSHI BEEF SLIDERS

Thick Cut Bacon and Cheddar or Tomato Jam and Brie

VENISON, CHEVRE

Fennel and Juniper Berry

HOT CHUKAR SLIDER

Buttermilk, Sweet and Spicy Pickles, Aioli

DESSERT

MASCARPONE GELATO

DAY FOUR

SIDES

CAESAR SALAD

Broken Caesar Dressing, Crouton, Shaved Parmesan, Grilled Lemon

SMOKED TROUT NICOISE

Grilled Fingerling, Country Olives, Hard Cooked Egg, Fava Bean, Seasonal Greens

PRESERVED LEMON VINAIGRETTE

TOMATO BISQUE

GRILLED PIZZAS

DAILY GAME SAUSAGE

Mozzarella and Fontina, Red Sauce, Forest Mushrooms

PEPPERONI

Mozzarella, Red Sauce, Baby Basil

WHITE PIZZA

Truffle Ricotta, Arugula, Squash, Mushroom, Pine Nuts, Parmesan

DESSERT

ASSORTED MACARON



FAMILY STYLE ONE

HORS D'OEUVRES

AKAUSHI AND VENISON MEATBALLS

HEIRLOOM TOMATO BRUSCHETTA

SIDES

CHICKEN CONSOMMÉ

Pheasant, Chive Gnocchi, Mirepoix

CHOPPED ROMAINE

Nicoise Olives, Pepperoncini, Blistered Tomato, Jumpin' Goat Feta, Roasted Pepper Vinaigrette

FARRO POLENTA

Forest Mushrooms, Parmesan

TAGLIATELLE

Olive Oil, Fresh Herbs, Red Sauce, Olive Oil

ROASTED BRUSSELS SPROUTS

Fontina, Pine Nuts

ENTREES

AKAUSHI BISTRO STEAK

Shaved Parmesan, Aged Balsamic

PHEASANT PARMESAN

COLORADO STRIPED BASS

Fennel and Tomato Ragout, Charred Lemon

DESSERT

TIRAMISU

Macerated Strawberries



FAMILY STYLE TWO

SIDES

SWEET CORN VELOUTE

Beet Dusted Popcorn

BRUSSELS AND FARRO SALAD

Shaved Carrot, Arugula, Granny Smith Apple, Pecan, Leaves, Citrus Vinaigrette

WHIPPED YUKON POTATO

GRILLED HEIRLOOM CARROTS

Asparagus, Crispy Root Vegetables

ENTREES

ROASTED COLORADO RACK OF LAMB

Mint and Chile Pistou

BONE-IN AKAUSHI FILET OF BEEF

Morel Butter

ROCKY MOUNTAIN RAINBOW TROUT

Arugula and Citrus Salad

DESSERT

PEACH COBBLER | VANILLA BEAN ICE CREAM

A LA CARTE

CARROT AND COCONUT SOUP

Candied Ginger Oil, Amaranth

ROASTED BABY BEET SALAD

Tri-Colored Quinoa, Pickled Blueberries, Brussels Leaves, Shaved Radish
Banyuls and Agave Vinaigrette

AKAUSHI BONE-IN NY STRIP STEAK

Wilted Greens, Sunchoke and Russet Puree, Veal Jus

VENISON RACK

Wilted Greens, Sunchoke and Russet Puree, Elderberry

BLACK COD

Wilted Greens, Red Beet Beurre Blanc, Celery and Amaranth Salad

MADAGASCAR VANILLA BEAN PANNA COTTA,

Berries, 12yr Balsamic