

Colorado Local Menu



HORS D'OEUVRES

Sweet Corn & Coconut Fritters  GF
redcamper tequila jalapeno jam

Buck & Bloom VEG
mont creme cheese | golden raisin
compote | lavosh

Caviar Potato Pave GF
roasted shallot crème fraiche
smoked trout caviar | chives

Smoked Trout & Miso Rillettes GF
yogurt | yuzu | chives | rice crisp

**Espresso Rubbed
Domestic Lamb Ribs** GF
rosemary apricot drizzle

Rock River Bison Tartare
sour cherry mustard | cured egg yolk
tallow toast

**San Luis Valley
Smashed Fingerlings** GF/VEG
rosemary sea salt | black garlic and shallot
crème fraiche | green chile ranch | peach
whiskey mustard | harissa ketchup

INTERACTIVE STATIONS

The Forge & Hammer

Slow Roasted Rock River Bison "Thor's Hammer"
bone-in bison hind shank is charred and pulled
for each guest and served over bow & arrow corn
grits | crispy onions | smoked bone marrow butter
sour cherry mustard | horseradish & parsley aioli

The Vegetable Butcher

butternut squash, mushroom & swiss chard wellington
whole roasted cauliflower | grilled leeks
chimichurri garbanzo beans | cherry tomato & harissa
jam | maple tahini sauce | charred leek finishing salt |
toasted vegan parmesan

Sonora Wheat Frybreads

Fresh cooked frybread piled high with colorado
bison chili or a vegetarian paneer & mushroom
green chile | anasazi beans | arbol salsa
tomatillo salsa | pico de gallo | queso fresco
sour cream | pickled onions | shredded cabbage
cilantro

green salad and cilantro rice +add

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BUFFET

Chicken & Brisket
Chicken, Brisket & Trout

Starters

Green Chile and Cheddar Cornbread VEG
honey butter, bow & arrow colorado corn

Colorado Local Salad GF/VEG
kalera farms greens | shaved vegetables | honey glazed sunflower seeds |
radishes | honey apple cider vinaigrette

Roasted Beet Salad GF/VEG
kalera farm greens | fromage blanc cheese | blood orange | orange supreme
pistachio pesto
+add

Peach & Tomato Caprese GF/VEG
peach cider reduction | fresh mozzarella | olive oil | basil (summer only)
+add

Entrees

Bison Brisket GF/DF
whiskey maple lacquer

Cider Glazed Redbird Chicken Thighs GF/DF
charred scallions

Honey Blackened Riverence Trout GF
brown butter lime sauce

Vegetables

Seasonal Farmers Market Vegetables GF

Starch [Choose One]

**San Luis Valley Herb
Roasted Fingerlings** GF

Pueblo Green Chile Baked Mac & Cheese VEG

Bow & Arrow Colorado Grits GF/VEG
roasted corn and pueblo chile

**Anasazi Bean & Hazel Dell
Mushroom Ragout** GF

+add as vegetarian entree

+additional sides