ZACH'S CABIN
Beaver Creek, Colorado

Winter 2010 - 2011 Group Buyout Dinner Menu
5 Courses

Amuse

cured salmon, hard cooked egg, toast round
with crème fraiche & chive

Appetizer Selections

All options can be passed or plated.
(Select One - additional passed appetizers are $3.50 per piece unless otherwise noted)

Smoked Trout Canapé
with caviar, johnny corn cake & traditional garnish

Buffalo Carpaccio
with chipotle crust, semolina bread sticks, corn aioli, chives & chili oil

Crab Fritters
panko encrusted, basil pesto aioli & tomato

Yellowtail Tartar
ponzu, avocado, serrano & cilantro

Popcorn Shrimp
thai chili vinaigrette & micro asian mix

Mushroom Crostini
mushroom pesto & white truffle essence

Beef Tataki
radish salad, won ton crisp, micro cilantro & ponzu vinaigrette

Roasted Tomato Crostini
goat cheese & fresh basil

Starter

(Select One)

Chestnut Bisque with Truffle Cream

Cauliflower & Fennel Puree with Caviar Crouton

Butternut Squash Lobster Bisque with crème fraiche

Zach's House Salad
greens, grilled onion, apples, walnuts & gorgonzola

Caesar Salad
croutons, traditional dressing & shaved parmesan

Lyonnaise Salad
mixed greens, roasted cipollini onions, grilled onions, smoked bacon
& goat cheese tossed with pommery mustard vinaigrette

Entrée Selections

(Select One, a Combination Plate sides paired by the chef or pre-select up to three with pre-determined numbers)

Porcini Crusted Sea Bass
jardinière squash, peppers, fennel, lemon thyme butter & rice pilaf

Loch Duart Salmon
lemon risotto, roasted tomato coulis, haricot vert served with pistou crostini

Grilled Lobster Tail
butter poached leek mashed potatoes & lemon truffle butter
($10 supplemental charge)

Roasted Beef Tenderloin
sea salt and peppercorn encrusted, bordelaise, truffle butter & mashed potatoes

New Zealand Rack of Lamb
chipotle encrusted, roasted sweet potatoes & cherry demi glace

Seared Chicken Breast
grilled frisee salad, caramelized apples and crispy pork, polenta cake and sherry mustard sauce

Zucchini Pappardelle
toasted garlic tomato sauce, kalamata olives, parmesan & rouille crostini

Dessert Selections

(Select One)

Champagne Sabayon
tuile cookie cup & fresh berries

Warm Chocolate Cake
vanilla ice cream & chocolate sauce

Goat Cheese Tart
fresh raspberries & almond brittle

Apple Cherry Crostada
vanilla ice cream

White Chocolate & Toffee Bread Pudding
warm butterscotch

Executive Chef
Tim McCaw