ZACH'S CABIN
Beaver Creek, Colorado

Winter 2009-2010 Group Reservations Menu

$94++/ person; supplemental charges additional

Groups of 28 or less may select on-site from full menu
OR
Select up to four (4) first course selections & four (4) entrée selections to be ordered on-site

First Course Selections

Scallop & Pork Belly Sandwich
parsnip puree, truffle hollandaise & fine herb salad

Chili Crusted Quail
semi boneless quail, creamy polenta, chicken consommé petite arugula

Flash Seared Fish
bok choy, pickled carrot, pea shoots & daikon radish salad with chili lime soy

Sesame Seared Kobe Beef
serrano peppers, petit asian salad & ginger ponzu

Seared Foie Gras
peanut butter & jelly monte cristo with vanilla bean dressing

Oysters Rockefeller
kumamoto oysters, spinach & smoked bacon stuffing with lemon butter

Chestnut Bisque
fresh winter truffle cream

Roasted Beet Salad
slow roasted beets with pickled red onions, laura chenel goat cheese
toasted pistachios and mixed greens

House Salad
baby mixed greens tossed in champagne vinaigrette topped with grilled onions,
caramelized apples, toasted walnuts, gorgonzola crumbles & balsamic syrup

Caesar
romaine hearts tossed in traditional caesar dressing topped with garlic croutons
and parmesan cheese

Entrée Selections

Elk Tenderloin
chili encrusted tenderloin with roasted fingerling hash & golden beets
served over cherry demi glace

Pork Osso Bucco
braised pork cheek, pancetta, creamy polenta
with toasted garlic broccolini

Seared Muscovy Duck
braised duck, butternut squash, spinach & pappardelle pasta
tossed in natural jus topped with grilled pancetta

Lobster
grilled lobster tail topped with lemon truffle butter
served over poached leek mashed potatoes

Veal Piccata
fried polenta, arugula salad with crispy sweetbreads & enoki mushrooms

Seared Natural Beef Tenderloin
roasted mushrooms & cipollini onions with mashed potatoes,
bordelaise topped with truffle butter

Arctic Char
spaghetti squash sticky rice roll, tempura haricot vert with brown butter miso sauce

Couscous Crusted Chicken Breast
mild curry fricassee with eggplant, red peppers, edamame, chick peas & thigh meat

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

Rack of Lamb
root vegetable hash, wilted spinach & pommery mustard jus

Dessert

Groups to select from nightly dessert menu

Executive Chef
Tim McCaw