

Chef Ozga,
Bon Appétit!
Chef Matthew J. Roberts

Élan

Twin Lakes, CO

Appetizers

Soup du Jour - 4

*Salat of Cucumbers, Roasted Beets, Spicy Carrot Vichy & Balsamic
Marinated Strawberries with Mixed Field Greens- 7*

*Citrus & Crab Salad with Mixed Field Greens &
Key Lime-Poppy Seed Vinaigrette- 8*

Crêpes du Jour- 8

Cheese Course

Brie with Seasonal Fruit and Vanilla Syrup- 5

Gorgonzola with Sage-Buttermilk Biscuits & Madeira Reduction- 5

Entrées

*Roasted Free Range Chicken with Apricot-Ancho Chili Barbecue Sauce,
Sweet Potato Gratin & a Portobello Mushroom "Tostada" - 18*

Asian Glazed Pork Tenderloin with a Lemon Grass Posole- 19

*Chorizo-Stuffed "Candied" Quail with a Gâteau of Toasted Almond Rice
Pilaf & Beurre Blanc- 22*

*Grilled Escolar & Falafel a la Jardinière with a
Crispy Caper-Sultana Raisin Relish- 20*

*Broiled New York Strip of Beef with Rosemary Potatoes, Puff Pastry
Tomato Tart & a Rosemary-Vermouth Sauce- 19*

*Red Wine Braised Lamb Shank with Barley & Root Vegetable "Risotto"
garnished with Toasted Pistachios & Forest Mushroom Bordelaise- 20*

Dessert Course

*Chocolate & Banana Mousse "Coffer" with an Amaretto Beggars Purse
& Caramelized Bananas- 6*

*"Strawberry Shortcake" with Tarragon Pastry Cream
& a Citrus Lollipop- 6*

*Lemon-Lavender Cake with a White Wine Honey Glaze, Lemon Sorbet &
Candied Rose Petals- 7*

By Design Food Services
Personal Chef, Catering & Consulting

Matthew J.L. Roberts
Professional Chef

ACF approved certifications:
Personal Nutrition
ServSafe Sanitation certified by the
National Restaurant Association

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Élan

Twin Lakes, CO
Spring Menu

Wine List White's

WoodBridge Select Vineyard Series-Ghost Oak Chardonnay 2001 California- 19

*Honig- Sauvignon Blanc 2002
Napa Valley, California- 25*

*Clos Du Bois- Reserve Chardonnay
Alexander Valley, California- 34*

Red's

*Jacob's Creek Shiraz-Cabernet Blend 2001
Barossa Valley, South Australia- 21*

*Firesteed Pinot Noir 2001
Oregon- 27*

*Ravenswood Zinfandel 2000
Amador County, California- 32*

*Beringer "Knights Valley" Cabernet Sauvignon 2000
California- 45*

Dessert Wines by the Glass

*Columbia Crest Riesling 2003
Columbia Valley, Washington- 4*

*Taylor Fladgate 10-Year-Old Tawny Port
Portugal- 8*

*Taylor Fladgate 30-Year-Old Tawny Port
Portugal- 15*