Keystone Ranch

WINTER EVENING MENU
APPETIZERS

Carpachio of Elk Decatur
Thinly sliced cured tenderloin
with a relish of roast corn and juniper

Firecracker Smoked Scallop and Shrimp
Spicy, sweet and smoky flavors
served chilled over cranberry and tangerine pastas

Lamb Cortez
Saute of petite medallions dusted with mild chilis
in a corn husk with blue corn chips

Grilled Gravlox of Red Trout
Juniper cured Rocky Mountain Trout
served over a warm saffron vinaigrette

RANCH KETTLE SOUP
Prepared each day with regional ingredients

SWAN MOUNTAIN SALAD
A winter composition of greens
accompanied by a crimson orange vinaigrette

WINTER SORBET
A fruit intermezzo

$45.00 Adults; $25.00 Children 12 and under.
A 4.7% surcharge, in addition to applicable state and local taxes,
will be added to your bill.
ENTREES

Mustard Grilled Salmon
Accompanied by a roast tomato relish
over calamari angel hair pasta

Lamb Monteverdi
Herb encrusted rack with a roast onion flan,
pear and mint chutney

Ringneck Pheasant
Roasted with air dried fruits,
pomegranate glaze with walnuts

Tiger Shrimp Saute
With pear and leek over rainbow pasta

Napoleon of Forest Mushrooms
Saute of wild and cultivated fungi with herbs
in pastry over red and yellow pepper sauces, corn relish

Ute Valley Veal
Medallions of veal with a pemican of roast duck
over a glaze of chokecherries

Silver City Beef
Peppered tenderloin of beef broiled
with a strudel of forest mushrooms

Roast Drake and Caribou
Sliced breast of Muscovy duck and caribou medallion
served with Colorow Indian pudding

DESSERTS

Fresh Berries
with a sauce of vanilla

Chocolate Cointreau Ganache
A confectioner’s cake of orange and chocolate

Dirty Snowball
Cappuccino gelato dusted with cocoa

Gorgonzola Ruby Pear Crisp
A winter tart of contrasting flavors

Non-dairy creamer, margarine, and a variety of other low salt,
low cholesterol, low sugar and low fat items are available.
Please ask your server.
Keystone Ranch

Keystone Ranch is rich in history and the tradition of the Old West. Before the white man came to settle, the Ute and Arapaho Indians made this area their summer campground, fishing and hunting the plentiful buffalo. In the early 1870’s, settlers drifted into the valley. Luke E. Smith, son of one of the original homesteaders in the area, acquired the three original homesteads of the valley and, in 1938, established a working cattle ranch that remained active until 1972.

Now the site of the Keystone Ranch Golf Course, the valley is surrounded by mountains. To the east is Keystone Mountain; to the south are Mt. Geogh, Mt. Baldy, and Silver Heels; and to the north and west unfolds the panorama of the Ten Mile and Gore Ranges. Trout Creek, running through the valley from south to north, is a natural spawning ground for native mountain trout.

The original fireplace in the Clubhouse living room was a wedding gift to Mr. Smith’s daughter, Bernadine, when she married Howard H. Reynolds. The living room was constructed of pine logs from nearby Keystone Mountain, and more rooms were later added to accommodate the many friends and business associates who came here to enjoy their summers in the mountains. The wing that houses the bar and clubhouse facilities has been added recently, and the original decor has been retained by the use of appointments reminiscent of the area’s rustic past and Western heritage.