The Restaurant at Convict Lake
**Starters**

**Sea Scallop–Louisiana Crawfish Cake**  
With caramelized lemon pink peppercorn beurre blanc and grilled pappadums...$9.95

**Duck Confit Spring Roll**  
With cardamon-tamarind plum sauce...$8.95

**Baked Brie**  
In puff pastry with brandied apricot sauce, toasted almonds, fresh fruit and French bread crostini. Plenty for two! (also available as a dessert)...$11.95

**Fresh Tasmanian Salmon**  
Cast iron skillet charred with a Thai Chile-Tamari-Kafir lime and ginger vinaigrette...$10.95

**Roasted Garlic**  
Extra-virgin olive oil balsamic vinegar and Asiago cheese...$6.95

**Steamed Venus Clams**  
In pancetta-tomato-herb broth...$14.05

**Escargot en Croute**  
Imported Burgundy Snails in pastry crust with herbed garlic butter...$9.95

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**Soups & Salads**

**Braised Beef, Winter Grain & Fresh Watercress Soup**  
$4.95

**Soup du Jour**  
made fresh daily, described by your server...$3.95

**Convict Caesar**  
Romaine hearts - marinated anchovies in classic Caesar dressing with Parmesan croutons...$6.95

**Warm Goat Cheese & Arugula**  
With caramelized shallots and a tomato water-verjus-white truffle oil vinaigrette...$10.95

**Spring Greens**  
Tossed in hazelnut-buttermilk-blue cheese creamy vinaigrette...$3.95

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The Restaurant at Convict Lake is Open Year Round  
A 17% gratuity will be added to parties of seven or more
Mains

Grilled Vegetable Strudel
Red bell peppers, spaghetti squash, zucchini, portabellas, spinach and Gruyère cheese in phyllo with roast tomato coulis...$16.95

Venison Medallions
Pan-seared medium-rare with juniper berry pan jus, garnished with grape tomatoes and Kalamata olives in a Parmesan basket...$20.95

Pork Rack Chop
Oven-roasted and finished on the grill, with a Dijon green peppercorn sauce...$18.95

Pistachio Panko Crusted Ahi Tuna
Seared rare with wasabi mashed potatoes and jicama orange fennel cilantro Maui onion salad...$24.95

Beef Wellington
Filet mignon and celery root- wild mushroom duxelle baked in puff pastry with asparagus, shiitake mushrooms and baby carrots with red rose potato chips and Cabernet veal jus...$26.95

Local Rainbow Trout
Fresh from Alpers' Ranch; pan seared with garlic, scallions, sundried tomatoes and toasted almonds in a Chardonnay butter sauce (subject to availability)...$24.95

Braised Lamb Shank
With leeks, savory herbs and tomatoes in jus d'agneau over tagliatelle pasta...$20.95

Duck Three Ways
Foie gras, alderwood smoked breast and leg confit with sautéed Anjou pear and rhubarb pomegranate glaze...$28.95

New York Steak
Dusted in sea salt and cracked black pepper, grilled with a toasted garlic-chive butter...$24.95

Breast of Chicken
Fresh chicken baked in Parmigiano-reggiano and sourdough with petite tomatoes-caper berries and a roast duck pesto broth...$18.95

New Zealand Lamb Chops
Wrapped in Parma ham, roasted with purple potato risotto and a morel mushroom, mustard seed glace de veau...$20.95

Fresh Hawaiian Fish
Flown in daily - your server will describe tonight's special...$Market
In 1871, six of 29 hardened convicts took refuge here after escaping from the Nevada State Pententiary in Carson City. Along their murderous trail they robbed and killed a mail carrier, William Poor. A posse of men from Benton and what is now Aurora ghost town, led by Robert Morrison, pursued them to this area. After an intensive gunfight, Morrison was killed. (Mount Morrison, over 12,000 feet tall, was named to honor him.)

Although half of the convicts escaped after the gun battle, three were caught in Long Valley. Of these, two were hanged and the other sent back to prison. The entire unfortunate incident led to the ironic naming of this beautiful area which became known as Convict.

Buddy Noonan
MONO COUNTY HISTORIAN
CONFRÉRIE DE LA CHAÎNE DES RÔTISSEURS, DENVER
SUNDAY, DECEMBER 15, 2002

Hors d’œuvres
Pommery NV, Brut, France

Dover Sole and Atlantic Salmon Mosaic
with Chive-Laced Lobster Sauce and Main Lobster Meat Garni
Caymus Conundrum 2000, Rutherford, CA

Mixed Wild Mushroom Strudel Tower
atop Six Onion Confit with Basil Chardonnay Sauce
Chassagne Montrachet “Marquis de Laguiche,” Joseph Drouhin 2000, Burgundy, France

Lime Stone Lettuce with Flower Blossoms
Chevre Crouton and Herbed Vermouth Dressing
Riesling Dr. Loosen Kabinett/Moser-Saar Ruwer

Veal Tenderloin Tournedos Medallions
with Seared Foie Gras, Pinenuts, Red Flame Grape Salsa and Grape Au Jus Lie
Corton Perrieres Dubreuil-Fontaine, 1996, Grand Cru

Artichoke Bottom with Crisped Veal Sweet Bread
White and Green Asparagus Bundle
Truffled Mashed New Potatoes
1999 Chateauneau du Pape Domaine Monpertuis, France

Bittersweet Chocolate Pâté Pyramid
with Minted Triple Berry Coolis and Caramelized Lightening Bolt
Tawny Port, 10 Yr Presidential

Wines by Southern Wine & Spirits of Colorado

THE UNIVERSITY CLUB
CHEF RANDY WOJNO
MAITRE DE TABLE RESTAURANTEUR ROBERT A. GOMBAS, II.