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
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