

Plated Dinners

Dinner Service includes our own Sonnenalp Breads and Butter. All Dinners are a minimum of 3 courses. Plated Dinner includes choice of one soup or one salad, one entrée and one dessert. Split entrée option is available for a maximum of three entrée choices; highest-priced entrée will be charged for all entrées. À la carte dinner is a minimum of four courses at \$110 per person and includes one appetizer, one soup or one salad, choice of three entrées and choice of two desserts. For functions of fewer than 15 guests, a \$50 labor charge will apply.

Appetizers

Wild Mushroom and Leek Galette	\$5.00
With Frisee and Truffle Aioli	
Buffalo Carpaccio	\$6.00
With Arugula, Shaved Parmesan and Truffle Cream	
Seared Diver Scallops.....	\$8.50
With Wilted Spinach and Sherry Cream	
Southwestern Crab Cake.....	\$9.50
With Pico de Gallo and Petit Greens	

Soups

Lobster Bisque with Vanilla Cream	\$12.50
Smoked Pheasant and Wild Rice.....	\$11.00
Cream of Asparagus Soup with Crispy Mushrooms	\$9.50
Potato and Leek Soup.....	\$10.50
With Crème Fraiche and Truffle Oil	
Chilled Avocado Vichyssoise (summer only).....	\$11.00
Wild Mushroom Bisque with Crispy Serrano Ham	\$11.00

or

Salads

Petite Salad	\$11.50
With Tomato Confit, Beet Curls and Port Wine Vinaigrette	
Greens Salad	\$11.50
With Candied Walnuts, Poached Pears, Bleu Cheese and Champagne Vinaigrette	
Arugula with Peppered Goat Cheese.....	\$10.50
Applewood Smoked Bacon and Chestnut Honey Vinaigrette	



Classic Caesar Salad	\$9.50
With Parmesan Crisp and Garlic Croutons	
Roasted Beet and Goat Cheese Napoleon.....	\$11.50
With Mache, Hazelnuts and White Balsamic Vinaigrette	
Vine Ripe Tomatoes and Mozzarella	\$9.50
With Basil Oil and Aged Balsamic	

Entrées

Rosemary Crusted Three Bone Colorado Rack of Lamb	\$53.00
With Lamb Jus	
Smoked Angus Sirloin Steak.....	\$44.00
With Sweet Garlic Demi Glace	
Herb Crusted Beef Tenderloin.....	\$52.00
With Burgundy Demi Glace	
Roasted Veal Loin	\$58.00
With a Roasted Shallot and Cider Demi Glace	
Grilled Elk Filet Rubbed with Coffee and Chili,....	\$48.00
With Blackberry Jus	
Roasted Pork Loin	\$30.00
With Dunking Figs, Grainy Mustard Demi Glace	
Grilled Free Range Chicken.....	\$36.00
With Thyme Preserved Lemon Jus	
Pan Seared Chicken Breast.....	\$36.00
With Shitake Mushroom Cream	
Seared Halibut	\$38.00
With Saffron Beurre Blanc	
Grilled Salmon	\$35.00
With Red Wine Butter Sauce	
Roasted Herb Crusted Sea Bass.....	\$52.00
With Lemon Beurre Blanc	
Trout Meunière or Grenobloise.....	\$34.00

All entrées served with chef's choice of starch and seasonal vegetables

Vegetarian Entrées

Vegetable Napoleon	\$35.00
Assorted Grilled Vegetables with Balsamic Reduction and Olive Oil	
Mushroom and Asparagus Risotto	\$34.00
Tomato Confit, Haricot Verts	

Combination Plates

Combination Plates are not available for split entrées or à la carte menus. Other combinations available upon request.

Roasted Chicken and Crab Cakes	\$47.00
Grilled Filet with Grilled Gulf Shrimp	\$52.00
Roasted Colorado Lamb Chop with Seared Sea Scallops	\$54.00
Roasted Salmon and Grilled Hanger Steak	\$50.00