



Est. 1987

www.KendrasKitchen.com

Colorado Cuisine - Menu Changes Seasonally

Garden to Table - Available Summer of 2014

Passed Hors d'oeuvres

Glazed Chicken Pinwheels with The Rub & SW Seasoning from Kendra's Kitchen®

Olathe Sweet Corn Chowder - served in coffee mugs or demitasse

Rocky Mtn River Trout, Chive & Green Peppercorn Dip with Crispitas, an oven baked pita chip from Kendra's Kitchen®

Haystack® Goat Cheese with a Chile Chutney from Kendra's Kitchen Garden wrapped in Puff Pastry topped with Toasted Pinion Nuts - served with Apple, Pear & Jicama Wedges

Elk Canapés on Sweet Potato Crisps with a Lingonberry & Pink Peppercorn Compote

Bison Meatballs with Kendra's Kitchen® BBQ Sauce

Blue Corn Coated Jalepenos & Serrano Chiles filled with Haystack® Goat Cheese

Avacado Mousse in Olathe Corn Tortilla Cups

Shrimp Wrapped in Bros® Butcher Bacon with a Chipotle Maple Glaze

Artichoke & Colorado Goat Cheese Balls

San Luis Valley Petite Potatoes filled with Crème Fraiche & Caviar with Crisp Sea Salt Rubbed Skin

Faux Foi Gras, Chicken Liver Pate in Cognac Apple Cups

Jalepenos filled with Adam's Natural Peanut Butter (a miner's favorite snack and energy booster)

Yak Meatballs with Kendra's Kitchen SW Style BBQ Sauce

Rocky Mtn Oysters with a SW Cocktail Sauce

Crab & Wild Mushroom Checkerboard Canapé (foraged from Alpine Forests)

Entrees or Small Plates of Samplings of Colorado Cuisine - High End

Bison Tenderloin with a Chipotle Marsala Sauce and served with Colorado's San Luis Valley Yukon Gold
Potato Puree with Oak Smoked Sea Salt

Rib Eye Buffalo Steaks with a Star Shaped SW Cumin Butter & Chipotle Maple Glazed Grilled Onions
served with a Black Bean Cake topped with a Cilantro Orange Crème

Rib Eye Buffalo Steaks with a Sage Béarnaise served with Buttermilk Battered Fried Onion Rings & with
Classic Mashed Potatoes

Elk Tenderloin with a Ligonberry, Pink Peppercorn Compote served with Purée of Sweet Potatoes &
Crystallized Ginger Bits.

SW Rubbed Elk Tenderloin with a Juniper Shiraz Sauce and served with a Roasted Winter Root Puree

Rack of Lamb with a Pinion Nut Crust served with a Roasted Red Pepper & Mint Sauce topped with
Quinoa - classic mint jelly served on side

Lamb Chops with a Rosemary Pecan Crust served with Roasted Fingerling Potatoes and a Poached Pear
filled with Cassis Goat Cheese and drizzled with a Juniper Berry, Raspberry, and Shiraz Reduction

Campfire Pan Fried SW Trout Almandine served with Wild Rice

Duck Breast with a Port Fig Glaze & Pistachios served with Wild Rice

Braised Beef Short Ribs with a Peppercorn Horseradish Whip and/or a Blue Cheese Whip served with
Dinner Sized Sourdough Rolls

Colorado Beef Tenderloin with a Cognac Peppercorn Cream Sauce served a Potato & Butternut Squash
Au Gratin

Roasted Bison Marrow Bones (known as the Prairie Butter to early Pioneers) served with a Baked Crimini
Mushroom filled with Wild Mushroom Duxelle and a Crostini

Baked Duck Eggs with Bros® Butcher Smoked Bacon, Creamed Green Chiles & Olathe Sweet Corn and
Topped with a SW Hollandaise Sauce

Basted Cinnamon BBQ Tongue and/ or Heart served over Crisp Polenta Rounds

Wild Caught Salmon with a Pinion Nut Pesto wrapped in Swiss Chard topped with a SW Sage Buerre
Blanc

Moderate - a selection from High End Menu and Low End Menu

Colorado Cuisine Low End

Whole BBQ Smoked Pork Shoulder with Kendra's Kitchen Rub & Sw Seasoning with a SW Sage Mayo served with Poppy Seed Buns or Kendra's Kitchen® BBQ Sauce

Happy Hog Farm® Pork Chops with a Honey Cumin Apricot Glaze from Kendra's Kitchen Garden with Cabbage Compote of Seeped Dried Apricots & Palisade Dried Cherries & North Dakota Wild Rice

Pork Chops with an Apricot Bourbon Glaze & Au Jus served with Sweet Potato & Crystallized Ginger bits topped with Toasted Spiced Pecans

Pork Tenderloin with Smoked Poblano Chile & Apple Chutney with Green Chiles & Pozole

Pork Loin Sage & Sausage Roulade Au Jus served with Dutch Oven Potatoes & Dried Fruit

Baby Back Pork Ribs with Kendra's Kitchen Rub & Sw Seasoning and The SW Style BBQ Sauce with Maple Bourbon Black Beans, Blue Corn & Yellow Corn Checkerboard with Cumin Honey Butter (as seen on the Food Network Channel/BBQ w/ Bobby Flay)

Elk Roast wrapped in Bros® Butcher Bacon with a Juniper Sage Gravy served with Roasted Garlic & Smoked Sea Salt Mashed Potatoes

Elk Chops with a BlackBerry & Juniper Berry Sauce and Potato & Celery Root Puree

Marinated Venison Roast Wrapped in Bros® Butcher Market Bacon - grilled and topped with a Red Wine Sage Demi Glace served Apricot Glazed Baby Carrots

Bison Burgers with the Classics, Grilled Apple & Onion with a SW Mayo or Blue Cheese & Bacon or Topping of your Choice - served on Great Harvest® Whole Wheat Buns

Basted Colorado Beef Brisket with Roasted Red Onions and Kendra's Kitchen Healthy Gourmet BQ Sauce served with Great Harvest Oat Buns

Bison Pot Roast with Yams & Polenta Stars topped with an Onion Marmalade or served in Brioche Bowls

Sherry Chicken Livers & Mushrooms served with Crusty French Baguettes Crostinis

Bison Walnetto with Wild Mushrooms & Egg Noodles

Vegetables - These are to be paired with choices from the entrees selection

Maple Sherry Brussels Sprouts with Toasted Walnuts & Bros® Butcher Pancetta

Apple, Onion, Yellow Squash & Zucchini with a Rosemary & Thyme Au Gratin

Spinach Pernod Mousse in Crimini Mushroom Caps

Crimini Mushrooms Filled with Green Chiles & Red Chiles from Kendra's Kitchen Garden

Spinach & Mushroom Roulade

Wild Mushroom Strudel with a Roasted Red Pepper & Chile Sauce

Roasted Winter Root Vegetables of Beets, Parsnips, Rutabaga, Carrots & Onions

Orange Glazed Baby Carrots & Peas

Haricot Verts with Pearl Onions

Oven Roasted Baby Zucchini, Pattapans & Sweet Onions

Salads - These are to be paired with the choices from the entrée selection

New Potato Salad with Kendra's Kitchen® Special Mayo, Red Onion & Celery Hearts

Beet & Mango Salad on a Bed of Organic Mixed Field Greens served with a Mango Sherry Dressing

Coleslaw with Seeped Palisade Cherries & Cranberries tossed with a Champagne Dressing

Carrot Salad with Seeped Raisins tossed with a Greek Yogurt Honey Cumin Dressing

Orange, Jicama, Red Onion & Avacado Salad on a Bed of Organic Mixed Field Greens tossed with a Balsamic Orange Dressing

Jicama, Carrot & Red Cabbage Salad with Cilantro Lime Vinaigrette

Organic Mixed Field Greens with Toasted Pecans & Goat Cheese with a Raspberry Balsamic Vinaigrette

Organic Mixed Field Greens with Lemon Stilton Cheese, Raspberries & Pinion Nuts with Raspberry Tarragon Vinaigrette

Organic Mixed Field Greens with a Creamy Apple Cider & Blue Cheese Dressing

Desserts paired with Entre Selection

Each Entrée will be Labeled and will include an Interesting Fact

