



Est. 1987

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2017 TELLURIDE
ART + ARCHITECTURE WEEKEND
ARTISTS | CHEFS | ARCHITECTS | DESIGNERS

CHEF KENDRA WILCOX

MENU

SW French Fusion
Salade of Tangerine, Joana, Sweet Summer Onion, with a White Balsamic Tangerine Vinaigrette with Fresh Nectar & Red Rubin Basil
Duck & Ginger Sweet Potato Pie with a Chipotle Minestrone Peach Jam Glaze
Peaches are from the Uncompagnie Valley/Southwest, Hartman's Garden
Classic White Potato & Celery Heart Salad with Kendra's Kitchen Rub & Multi Purpose Seasoning
Farmer's Market Cherries with a Farm Churned Speed Whip Cream

Classic French Cuisine
Egg Croquettes topped with a Fresh Herb from the Kitchen's Garden
Farm Raised Full Egg in an Onion, Aspic with the French Cooking Method of Muffet Eggs

SW Mexican
Bean Soft Tacos with Shredded Carrots, a Trio of Creams, Chipotle Orange, Kendra's Kitchen SW Crema and a Cilantro Crema topped with Roasted Chiles from the Kitchen's Garden, Spicy & Non Spicy Lime Cumin Black Beans
Fresh Pressed Peanut Butter, Chocolate Chip Cookies with Roasted Jalapenos with or without Praline Nibs



Art & Architecture 2017 Menu - SW French Fusion, Classic French & SW Mexican Cuisine- First Place Winner of Chef Category and our TEAM of Artists, chefs, architects and designers, The Grateful Eight won Best of Show/Weekend. Sponsored by Mt. Living Magazine.

Culinary is Art

Ornate Hors d'oeuvres

Colorful Caviar & Fish Wheel with Toasted Stars; Eggs, Black Caviar, Salmon Roe, Albacore Tuna, Mackerel, Chives, White Pepper Crème Fraiche & French Baguettes

Vegetable Mosaic Mold Filled with Herbed Hummus & White Bean Puree served with Crispitas, An Oven Baked Chip from Kendra's Kitchen packaged in Biodegradable Cellulose Bags and Pita Bread

Wild Mushroom & White Crabmeat Checkerboard

Save-a-Forest Crudités Tree & a SW Dip made with Kendra's Kitchen® Multi Purpose Seasoning with Corn Chips & Vegetables (These Crudités Christmas Trees are Available for Purchase during the Holiday)

Quail Egg, Trout & Fennel Aspic served on Pumpnickel Triangles with a Tarragon & Green Peppercorn Mayonnaise (Ornate display of Fish Shaped Mold and Flowered Vegetables in Aspic)

Brie in Puff Pastry with Freshly Picked Apricots from the Kitchen's Garden/Orchard, Local Apples & Wheat Crackers

Chef Demo

1. Chicken Liver Pate with Cognac - Flambeau at Station with Peppered Rosemary Crostinis
2. Glazed Chicken Pinwheels with Kendra's Kitchen Seasoning topped with Fresh Tarragon
3. Spinach Pernod Mousse in Belgian Endive - Display of Pernod on Ice turns Chartuese Color

Dessert

Black & White Checkerboard of Charcoal Crunch Crackers paired with a Specialty Cheese & Soft White Bread paired with a Specialty Cheese from Over the Moon Cheese Charcuterie & Pantry Shoppe