

Thanksgiving Dinners 2021

Mt. Village or Telluride

www.KendrasKitchen.com

Est 1987

SW Colorado Cuisine

Organic free range Turkey with Telluride's Own Rub & SW Seasoning from

Kendra's Kitchen, Melange of Peppercorns and Dried Sage

Fresh Sage & Juniper Berry Gravy

Toasted Pinion Nut Cream Sauce

Pomegranate, Cranberry & Orange Relish

Blue Cornbread Stuffing with Elk or Pork Sausage with Celery Hearts, Farmer's Market Apples & Fresh Sage

and/or Vegetarian Stuffing

Whipped Soufflé Yukon Gold Potatoes

Sweet Potato, Squash & Vidalia Onion Casserole with a Sunflower Seed Au Gratin

Potato & Wheat Rolls from Local Artisan Bakery with Brummel & Brown Yogurt Spread and decorative shapes of

Applewood Smoked Sea Salt & Pumpkin Spiced Whipped Butter

From the Kitchen's Orchard: Apricot Amaretto Cheesecake with a Almond Ginger Cookie Crust

Or

Pecan or Pinion Nut Pie with a Maple Bourbon Glaze with Vanilla Bean Ice Cream

Traditional American Cuisine

Free Range Turkey with Kendra's Kitchen Rub & Multi Purpose SW Seasoning,
Melange of Peppercorns & Parsley

Peppered Bourbon Cream Gravy
Jellied Cranberry Sauce

Herbed Stuffing with Celery, Onions, Farmer's Market Apples & Pork Sausage
Healthy Gourmet Mashed Russet Potatoes
skins served on the side with fresh chives from the kitchen's garden

Glazed Spiced Yams with Chef Prepared "Marshmallow Topping"

Peas & Carrot Flowers, Green Bean Casserole or Glazed Brussel Sprouts
with Bourbon Bacon & Walnuts

Potato & Wheat Artisan Rolls with Pumpkin Spiced Butter, low cholesterol Brummel & Brown Yogurt
Spread & Sea Salted Butter Holiday Shapes

Pumpkin Pie with Spiced Whipped Cream
& Apple Pie with a Maple Bourbon Glaze with French Vanilla Ice Cream

SW French Fusion

Pumpkin Sherry Soup

***Organic Turkey, Capon or Goose with a
Pear, Au Poire & Thyme Gravy***

Lingonberry, Cranberry & Tangerine Sauce

***French Baguette Stuffing with Uncompahgre Valley's Pears & Black Walnuts,
Country Pork Sausage & Herbs de Provence, with/out Lavender***

Whipped Souffle Yukon Gold Potatoes & Sweet Potatoes

Garden Peas & Carrot Flowers

***Organic Mixed Field Greens with a Raspberry & Sour Cherry Vinaigrette, Spiced Pecans & a
Speciality Cheese***

***Brioche Rolls & Multi Grain Bread with Pumpkin Spiced Whipped Butter, Low Cholesterol Brummel
& Brown Yogurt Spread & Applewood Smoked Sea Salt Holiday Shapes***

Apple Galette with Pecans and a Caramel Drizzle

Pasture Raised Heritage Ham Dinner

Ruby Port Glazed Smoked Bone in Ham studded with Star Anise & Cloves

Harley's British Mustard Sauce

Buttermilk Biscuits with a Scallion & White Pepper Whipped Butter

Green Bean Casserole with a Pecans, Crunchy Onion Rings & Gouda Cheese Au Gratin

Classic Potato Au Gratin

Salade: Orange & Kiwi Slices on a bed of Organic Mixed Field Greens & Baby Spinach with a Persimmon Yogurt Dressing topped with Pomegranates

Cookie Platter; Ginger Molasses Rye Sugar Cookies, Pumpkin Cheesecake Squares with Spiced Whipped Cream, Chocolate Hazelnut Butterscotch Drop Cookies & Dried Apricots dipped in Belgian Chocolate

or

Granny Smith Apple Pie & Vanilla Ice Cream

Price Per Person: \$72.00, Children ½ price, Min. \$600.00

Kendra's Chef Service Fee of \$1,000.00, includes themed table settings, silver platters, silver gravy boats, silver family style dishes with lids, carving board with fork & knife and silver heirloom accent pieces. Dinner Parties of 8 or more; additional servers will be needed. Gratuity not included.

Beverage/Wine/Beer/Spirits is provided by you.

Delivered Dinner Fee of \$75.00, The Protein is cooked, sides just need to be reheated; all labelled with high Altitude cooking instructions.