



www.KendrasKitchen.com

Est. in 1987

Chef Kendra Wilcox-Dillon offers Personal chef services and/or cooking classes in Mt. Village/Telluride, Aspen, Vail or Steamboat Springs for the Winter Ski Season 2012/2013.

Holiday Season 2012 Chef Kendra will be in Telluride/Mt. Village

Classic French or Southwest French Fusion Cuisine

SW French Fusion cuisine are classic french recipes that have reduced saturated fats, sodium, cholesterol & sugars.

The recipes are incorporated with flavors of the Southwest (Kendra's Kitchen multipurpose seasoning) & Fresh Herbs.

Winter Menu

Hors d'oeuvres/Après Ski

Spinach & Pernod Mousse in Belgian endive or Crimini Mushroom Caps
Bison Meatballs with Kendra's Kitchen Healthy Gourmet BBQ Sauce
Chicken Pinwheels with the Rub & SW Seasoning from Kendra's Kitchen®
Chicken & Wild Mushroom Moneybags
Duck & Wild Mushroom Quesadillas with Mango Salsa & Crème Fraiche
Duck & Fig Skewers with a Rosemary Port Glaze rolled in toasted Pecan Nuts
Crab & Wild Mushroom Checkerboard
Chile & Lime Rock Shrimp in Belgian endive
Smoked Salmon Rolls with an Avocado Dill Mousse
Shrimp Wrapped in Prosciutto with a Maple Marsala Glaze
Lemon Cup with Prawns & Cocktail Sauce
Smoked Trout Canapés with a Habenero Horseradish Whip

New Zealand White Crabmeat Cakes with a Roasted Red Pepper Chile Sauce
Roquefort & Mascarpone Cheese in Mushroom Caps with Tossed Hazelnuts
Classic American Deviled Eggs or Oeufs en gelée

Petite Organic Farmer's Market New Potatoes filled with Crème Fraiche & Caviar
Kid's Plain Quesadillas with Tomato Salsa
Raclette Fondue with Roasted Winter Vegetables
Hummus or Artichoke Parmesan Dip & Crispitas® Telluride's Own Oven Baked Pita Chip from Kendra's Kitchen®
Brie en Croûte with Seasonal Fruit Compote
Cudités Platter with Kendra's Kitchen SW Dip
Guacamole & Farmer's Market Roasted Chiles & Tomato Salsa with Home Fried Tortilla Chips
Blue Corn coated Serrano Chiles & Jalapenos filled with Goat Cheese
Jalapenos filled with Natural Peanut Butter (the miner's ate these for an energy boost and they actually taste good!)
Oven Fried Chicken Wings with Kendra's Kitchen SW Dipping Sauce & Roquefort Dipping Sauce

Soups

Painted Soup of Farmer's Market Pureed Squash
Carrot & Ginger Soup
Wild Mushroom, Pink Peppercorn & Cognac Soup
Asparagus & Tarragon Lobster based Soup
Sweet Potato & Pumpkin Soup with Pecan Crème
Butternut Squash & Apple Soup
French Onion Fennel Soup Au Gratin

Entrees

Colorado Beef Tenderloin with a Shallot Thyme Cabernet Sauce or a Rosemary Chile Cream Sauce
Bison or Beef Wellington (Healthy Gourmet Version)
Steak Au Poivre (Healthy Gourmet Version)
Colorado Bison Tenderloin with a Chipotle Marsala Sauce
Standing Rib with Horseradish Peppercorn Whip (Healthy Version)
Short Ribs braised in Zinfandel & Shallots
Pan seared Veal with New Zealand Crab & Lowfat Hollandaise
Elk Tenderloin with a Ligonberry & Wild Blackberry Sauce
Elk Tenderloin with a Juniper Sage Shiraz Sauce
Duck Breasts with a Port Rosemary Fig Sauce
Pork Tenderloin with Apple & Dried Palisade Cherry Compote
Or Apricot Brandy Sauce
Baked Ham with a British Mustard Sauce or an Almond Sauce
Rack of Lamb with a Pinion Rosemary Crust and a Roasted Red Pepper Mint Glaze
Goose with Red Cabbage, Seeped Palisade Cherry & Cranberry Compote or with a Rosemary Orange Ligonberry Sauce

Pinion Nut Crusted Colorado Lamb Chops with a Galapeno Mint Jelly and/ or a Classic Mint Jelly
Prosciutto wrapped Kalibut with a Sage Butter Sauce (no cholesterol version available)
Sea Scallops wrapped in Bacon with a Vermouth Sauce on bed of with Julienned Vegetables
Filet of Wild Salmon with a Tarragon Sancerre Cream Sauce
Salmon Roulade with Savory Winter Vegetables wrapped in Leek Ribbons with a Roasted Red Pepper Sauce
Kendra's Kitchen Simple Sauce: a protein, a cram, a fresh herb, shallots
Kendra's Seasoning; Deglace with Red or White Wine
Wild Mushroom Enchiladas with a Roasted Red Pepper & Chile Sauce
Chicken Enchiladas with Roasted Farmer's Market Chile & Cilantro Sauce
Crab & Corn Enchiladas with a Cilantro Cumin Sauce
Grilled Chicken Fajitas
Beef or Bison Lasagna with a Fat Free Béchamel & Tomato Basil Sauce
Classic American Turkey Dinner with a Ligonberry, Pear & Cranberry Sauce

Vegetables

Seasonal Vegetables prepared to your Specifications or chef's suggestion
Asparagus with a Pistachio Orange or Lemon Butter Sauce
Sautéed Organic Baby Spinach
Brussels Sprouts, Walnuts & Pancetta tossed with a Maple Sherry Dressing
Roasted Winter Root Vegetables
Roasted Asparagus with Smoked Salt or Steamed Asparagus a Pistachio Orange Sauce
Haricot Verts with a Citrus Sauce
Steamed Broccoli & Carrot Flowers
Petite Organic Peas & Carrot Flowers

Accompaniments

Roasted Red & Yellow Beet Strudel
Wild Mushroom Strudel
Red & Brown Wild Rice with toasted Pecans
Quinoa & Pinion Nuts
Whipped Buttermilk Organic Potatoes (healthy gourmet version)
Puréeed Ginger Sweet Potatoes
Beet, Swiss Chard & Goat Cheese Risotto
Braised Endive with Prosciutto
Potato & Leek Casserole
Potato Au Gratin (classic or healthy gourmet version)
Caramelized Onion, Romano & Thyme Farts
Spinach Au Gratin
Lime & Cumin Black Beans

Corn & Poblano Chile Soufflé
Roasted Poblano Chiles Stuffed with Red & Yellow Peppers & Wild Mushrooms with a Shallot Beurre Blanc Sauce

One Dish Meals

Top Blade Pot Roast with Kendra's Kitchen® Healthy Gourmet BBQ Sauce
Cog Au Vin
Galantine of Duck
Canard aux Raisins en Timbale – Duck with Cognac & Grapes in a Pastry Shell
Beef Brisket braised in Kendra's Kitchen BBQ Sauce®, Scotch & Vidalia Onions
Healthy Gourmet Macaroni & Cheese
Olive Oil Oven Fried Chicken with Kendra's Kitchen Seasoning
Whole Wheat Spaghetti & Beef or Bison Meatballs
Whole Wheat Penne Pasta, Sun dried Tomatoes & Olives with Pinion Nut Pesto
Free Range Chicken Breast or Rock Shrimp served with
Whole Wheat Pasta tossed with Kendra's Kitchen® SW Simple Sauce
Veal Cannelloni with a Roasted Shallots and Bordeaux Veal Demi Glace
Bison Raviolis with a Chipotle Marsalla Sauce
Spinach Artichoke Raviolis with an Alfredo Sauce
Lamb & Butternut Squash Stew with Cous Cous

Sweet Salades (served after entrée as a salad & as dessert)

Mango, Beet & Red Onion Salad with a Mango Sherry Dressing
Jicama, Orange & Avocado Salad with a Balsamic Orange & Cilantro Dressing
Orange, Jacamar & Toasted Almonds on a bed of Organic Mixed Field Greens drizzled with an Almond Cointreau &
Champagne Dressing
Mixed Field Greens with Goat Cheese & Orange & Avocado with an Orange Fennel Seed Vinaigrette
Organic Mixed Field Greens with Raspberries, Lemon Stilton, Pinion Nuts and a Raspberry Tarragon Vinaigrette served
with a Ginger Snap or Shortbread Cookie
Hearts of Romaine with Gorgonzola, Apples and Pecans with Sweet Pinot Vinaigrette
Poached Pears with Gorgonzola, Caramelized Walnuts, and Belgian endive with a
Pink Peppercorn Shiraz Sauce served with Chocolate Truffles
Roasted Pears & Gorgonzola Salad with Toasted Walnuts and Balsamic Vinaigrette
Shredded Carrot & Cabbage Slaw with seeped Cherries & Cranberries
Tossed with a Champagne Dressing

Assorted Cheese Plates after Sweet Salades

Salades

Garden Salad with Heirloom Tomatoes, Red Onions, Artichoke Hearts or Hearts of Palm tossed with an Italian Vinaigrette

Caesar Salad with Parmesan Croutons

Spinach Salad with a Regular or Turkey Bacon and a warm Maple Fig Vinaigrette

Organic Mixed Field Greens with Balsamic Vinaigrette

Heirloom Tomato & Fennel Salad (barefoot contessa parties)

Breads

Wheat, Sourdough Bread

White or Whole Wheat Dinner Rolls from Local Bakery

Cornbread & Honey Butter

With Choice of Cold Pressed Olive Oil, Pulgria Butter Stars, Herbed Butter Stars or Brown & Hummel Yogurt/Butter Spread ®

Desserts

Imported & Colorado Cheeses with Fresh Fruit, Assorted Crackers & French Baguettes
Assorted Petite French Pastries, Chocolate Dipped Apricots & Strawberries & Cookie Tray

Chocolate Cointreau Fondue with Fresh Strawberries

Pumpkin Nutmeg Cheesecake with a Ginger Graham Cracker Crust

Strawberry Lowfat & Low Carb Cheesecake

Apple & Raspberry Strudel with Vanilla Bean Gelato & a Chambord Sauce

Chocolate Torte with Seeped Cherries & Pinion Nuts with a Warm Gran Marnier Sauce

Chocolate Torte with Scotch Seeped Raisins & Almond with Vanilla Ice Cream or Gelato

Chocolate Mousse in Philo Cups (the classic or the healthier version 90% saturated fats removed)

Kalhua Chocolate Mousse with Cinnamon Caramel Cunch & Home Fried Tortilla Chips

Kaluha Flan

Pecan Tarts with a Spiced Whipped Cream

Oven Roasted Winter Fruits with a Honey Lavender Crème Fraiche served in Philo Cups

Seasonal Poached Fruit or Seasonal Fruit Tartlets

We may design a menu per your request or please select a dish from a category. We may then price the menu accordingly. Delivered or Served Meals available.

Advance Reservations Required

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