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**THE COMMUNITY TABLE DINNERS  
FARM TO TABLE WITH CHEF KENDRA WILCOX  
THE RED ROOM, THE LORENZ BUILDING  
204 W. COLORADO AVE  
TELLURIDE**

***Tuesday Feb. 21 to March 31, 2017***

*7:00 -7:45 p.m. Hors d' oeuvres, Family Style Dinner 7:45 p.m.  
For 6 -14 People*

*Diners Select Entrée, Per the Community Table Guests' Selection, Chef pairs 3 Sauces, 2 Vegetables, 2 Starches, 2 Salades and One or 2 Desserts*

*The Guests arrive @ 7:00 for Happy Hour & Hors d'oeuvres and Select their Seats at the Community Table*

**4 Hors d' oeuvres - Chef Pairs with Entrées Selected by Guests**

Chicken & Wild Mushroom Moneybags

Plum & Goat Cheese Money Bags

Duck, Fig & Cherry Skewers with a Port Plum Glaze and Pistachios

Scallops wrapped in Bacon with a Chipotle Maple Marsala Glaze

Chicken Pinwheels with Telluride's Own Rub & SW Seasoning from Kendra's Kitchen

Bison Meatballs with Kendra's Kitchen Chile Honey BBQ Sauce

Yak Meatballs with an Apricot BBQ Sauce

Elk Canapés on Sweet Potato Rounds with a Juniper Berry Ligonberry Rosemary Compote w/Spiced Pecans

Sesame Bagel Crisps with Eggplant Curry Pate with Colorado Goat Cheese & Sweet Roasted Red Peppers

Lime Thyme Hummus with Poppy Seed & Sesame Seed Bagel Crisps

Brie, Select Herb & Poached Apples or Apricots from the Kitchen's Garden in Puff Pastry

Pumpernickel Canapé of Vodka Mayonnaise, Scallops & Marinated Hearts of Palm topped with Caviar

Specialty Potatoes crusted with Smoked Apple Sea Salt & Melange of Peppercorns filled with Crème Fraiche

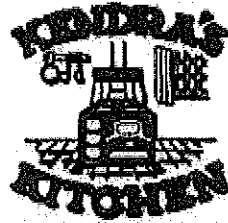
Caviar & Chives

Smoked Oyster Rockefeller with Spinach Pernod Mousse & Pericino Cheese

Artichoke & Colorado Goat Cheese Balls

Salmon & Caper Mousse in Puff Pastry

Every Dinner has an Ornate Crudités Creation with Kendra's Kitchen SW Dip



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***Soups:*** Beet & Ginger with a Seeped Cinnamon Ginger Preserves & Toasted Almonds  
Beet from the Kitchen's Garden with Bacon & Blue Cheese Crumbles  
Apple, Yellow Squash & Butternut Squash with a Rosemary Crème Fraiche  
Potato Apple Soup with Fennel & Toasted Coconut or Blue Cheese Croutons

***Dinner Served Family & Buffet Style***

**Entrees served with 3 Different Sauces**

***Proteins:*** Duck Breasts, Free Range Chicken Breasts, Co Beef Tenderloin, Rocky Mt Trout or Scallops

***Sauces:*** (served at table) Yellow Boy Tomato Coconut Curry Sauce, Mango Sherry Coconut, Peach & Marsala, Plum Cherry Rosemary Sauce, Plum Rosemary Ginger Sauce, Apple Bourbon & Black Peppercorn, Apricot Sauces from the Kitchen's Garden, Kendra's Kitchen SW Cream Sauce & Herb to Pair

Worcestershire® Black Peppercorn Horseradish Whip, Classic Cabernet Thyme Shallot Sauce, Chipotle Marsala Sauce

***Vegetables:*** Sautéed Rainbow Swiss Chard  
Swiss Chard Ricotta Nutmeg & Parmesan Strudel  
Beet & Swiss Chard Strudel  
Roasted Brussels Sprouts & Carrots  
Sautéed Rainbow Swiss Card, Steamed Asparagus

***Starches:*** Black Japanese Rice cooked in Green Tea, Olive Oil Roasted Purple, Fingerling & Baby Red New Potatoes with Apple Smoked Sea Salt & Melange of Peppercorn, Chef's Famous Mashed Potatoes, Puréed Potatoes with White & Black Truffle & Black Walnut Mascarpone, Wild Rice & Pinion Nuts



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**Salades:** (Served after the Dinner) Organic Mixed Fields Greens with Balsamic Blue Cheese Vinaigrette or a Red Wine Thyme Vinaigrette, Mixed Field Greens with Lemon Stilton Cheese, Raspberries & Black Walnuts from the Kitchen's Orchard tossed with a Raspberry Mint Vinaigrette  
Poached Apples, Romaine Lettuce, Celery Hearts, Caramelized Walnuts with a Creamy Apple Cider Blue Cheese Dressing

**Dessert – Chef's Select of one or two paired with The Dinner**

Cheesecake with Almond Crust and an Amaretto Chocolate Ganache  
Apple Cobbler with Homemade Vanilla Ice Cream & a Maple Bourbon Sauce  
Belgian Chocolate Mousse with Cherries and a Cassis Whipped Cream served in Philo Cups  
Chef's Homemade Ice Cream with Sauce & Wafer

Wine or Beer Pairing

Coffee

\$100.00 per person, plus Gratuity

72-48 Hour Advance Non Refundable Order & Reservations

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[www.KendrasKitchen.com](http://www.KendrasKitchen.com)

The RED ROOM is Available for Private Dining & Parties

Summer & Fall Harvests 2017 Menus to Follow