



Southwest Specialty Food Products

**CULINARY IS ART**, a Chef Masters smells, flavors, textures, shapes & colors. Join us for **THE ART WALK**, Thurs,  
March 2, 2017, **RED ROOM, LORENZ BUILDING, 204 W. Colorado Telluride**

Samples of Farm to Table, Colorado Proud Cuisine Created by Chef Kendra  
Produce & Fruit are sourced from The Kitchen's Garden/Orchard in Montrose & Proteins from Local Ranchers

Elk Canapés on Sweet Potato Rounds with Juniper Berry Ligonberry Plum Rosemary Compote

Duck with an Apricot Orange Sauce topped with Toasted Pistachios

Scallops or Chicken with Palisade Peach, Coconut, Curry & Turmeric Sauce with Almonds

Pinion Nut Blue & Yellow Corn Crusted Rocky Mtn Trout with a Lemon Lime Aioli

Chicken Pinwheels with Kendra's Kitchen® Rub & Sw Seasoning

Crudités with Kendra's Kitchen® SW Dip

Mushroom Caps filled with a Black Walnut Truffle Mascarpone

Colorado Beef seared with Kendra's Kitchen® Rub & SW Seasoning

Potato Cups with an Apple Rosemary Mousse

Potato Cups with Pureed Potatoes, Celery & Winter Roots

Beet & Swiss Chard Strudel

Apple, Yellow Squash & Butternut Squash Soup with a Rosemary Crème

Herbs de Provence Ice Cream with Peppercorn Butter Cookies

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

Black Cherry Cognac Chocolate Mousse with a Cassis Crème Fraiche & Black Walnuts

Creative Chefs

Since 1987

Event Catering

At Village r  
Montrose

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