

# 60 YEARS

 **manor vail**  
LODGE

JOIN US IN NOVEMBER  
TO CELEBRATE 60 YEARS OF  
MANOR VAIL LODGE

BUILDING UP TO 60 YEARS WITH  
THREE COURSES - \$60

## FIRST COURSE

### MIXED GREENS SALAD

FIELD GREENS, ROASTED BEETS, CANDIED PECANS, CRUMBLE GOAT  
CHEESE, APPLE CIDER VINAIGRETTE

-OR-

### ROASTED BUTTERNUT SQUASH SOUP

PURÉED SQUASH, SAGE BROWN BUTTER, TOASTED PUMPKIN SEEDS,  
CRÈME FRAÎCHE

## SECOND COURSE

### COLORADO LAMB\*

HERB-CRUSTED RACK OF LAMB, CRISPY POLENTA CAKE, GLAZED BABY  
CARROTS, CARAMELIZED PEARL ONIONS, ROSEMARY-PORT JUS

-OR-

### GRILLED BISON STRIPLOIN\*

GRILLED BISON STRIP, POMME PURÉE, BRAISED RED CABBAGE, ROASTED  
BRUSSELS SPROUTS, HUCKLEBERRY-BLACK PEPPER JUS

-OR-

### WILD MUSHROOM & RICOTTA CAVATELLI

HAND-ROLLED CAVATELLI, FORAGED MUSHROOM RAGOUT, SAGE BROWN  
BUTTER, ROASTED PARSNIPS, WILTED SWISS CHARD, CRISPY LEEKS,  
SHAVED PECORINO

## THIRD COURSE

### SPICED APPLE & CRANBERRY CRUMBLE

WARM APPLE-CRANBERRY FILLING WITH GLUTEN FREE CRUMBLE TOPPING,  
SERVED WITH CINNAMON ICE CREAM

-OR-

### WINTER PANNA COTTA

DARK CHOCOLATE & ESPRESSO PANNA COTTA, CANDIED ORANGE PEEL,  
ALMOND TUILE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. THIS ITEM IS COOKED TO ORDER ACCORDING TO CUSTOMER PREFERENCE.  
\*ALL FOOD PREPARED IN A COMMON KITCHEN WITH RISK OF GLUTEN, NUT AND DAIRY EXPOSURE.