

60 YEARS

 **manor vail**
LODGE

CELEBRATING 60 YEARS WITH
THREE COURSES FOR \$60

FIRST COURSE

MIXED GREENS SALAD

FIELD GREENS, ROASTED BEETS, WALNUTS,
CRUMBLE GOAT CHEESE, APPLE CIDER VINAIGRETTE

1,5

-OR-

ROASTED BUTTERNUT SQUASH SOUP

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

1

SECOND COURSE

COLORADO LAMB*

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

1

-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

1,2,7

THIRD COURSE

SPICED APPLE & CRANBERRY CRUMBLE

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

1

-OR-

WINTER PANNA COTTA

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

1,5

1-MILK 2-EGGS 3-FISH 4-SHELLFISH 5-TREE NUTS 6-PEANUTS 7-WHEAT 8-SOY 9-SESAME

*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.