# HUNTINGTON HOUSE TAVERN

## DINNER PRIX FIXE 65

## FIRST COURSE

**THE LODGE SALAD**
*Mixed greens, dried cherries, candied pecans, goat cheese, cherry tomatoes, croutons, shredded carrots, balsamic vinaigrette*

**TODAY'S HOMEMADE SOUP**
*Served with garlic crostini*

**VERLASSO SALMON TARTARE**
*Soy lime vinaigrette, spicy mayo, cucumber*

**FITCH RANCH SHORT RIB EMPANADA**
*Corn salad, salsa verde, pickled red onion, queso fresco*

**HEIRLOOM TOMATO AND GOAT CHEESE GALETTE**
*Served warm, herb salad, balsamic glaze*

**CRISPY JUMBO LUMP CRAB CAKE**
*Remoulade red cabbage slaw*

## SECOND COURSE

**GRILLED ELK CHOPS***
*Blackberry hoisin sauce, crispy onions, butternut squash and leek puree*

**CRISPY SOUS VIDE HALF CHICKEN**
*Baby gouda blue grits, Andouille sausage and tomato gravy*

**SHEPHERD'S PIE**
*Ground lamb, jalapeno cheddar pork and elk bratwurst, peas, carrots, corn, whipped Yukon Gold potatoes*

**CONFIT DUCK LEG**
*Bacon braised red cabbage, blueberry compote*

**ROASTED WHOLE CAULIFLOWER**
*Purple potato puree, spinach pesto, fresh chili, goat cheese*

**PAN SEARED COLORADO STRIPED BASS**
*Rainbow trout roe, today's green vegetable, roasted cherry tomatoes, chimmichurri*

**GRAND COUNTY 6 OZ FILET MIGNON***
*Whipped Yukon Gold potatoes, black garlic compound butter*

**MUSHROOM LASAGNA**
*Parmesan garlic bechamel, Mystic Mountain Mushrooms, truffle oil*

## SHAREABLES AND SIDES 7

**CRISPY BRUSSELS SPROUTS**
*Balsamic glaze, bacon, shallot*

**TODAY'S GREEN VEGETABLE**

**MASHED YUKON GOLD POTATOES**

**SAUTEED WILD MUSHROOMS**
*Mystic Mountain Mushrooms, fresh thyme*

**FRENCH FRIES AND AIOLI**

**SKILLET MAC AND CHEESE**
*Sharp cheddar, baby gouda, bacon bits*

*V = Vegetarian VG = Vegan GF = Gluten Free DF = Dairy Free*
*Most dishes can be made gluten-free or dairy-free. Please let us know of any food allergies.*

**Executive Chef Karoline Schwartz** **Sous Chef Teresa Fabio**

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# HUNTINGTON HOUSE TAVERN

## OUR LOCAL FARMS AND PURVEYORS

We owe much of our culinary success to our local farms and purveyors in the Colorado area and beyond. We believe in supporting our local farms and businesses as much as possible as they are essential to protecting our beautiful natural resources and the environment as well as contributing to local economies and neighborhoods. Below is a list of some of our major farms and purveyors that we enjoy working with and what they provide:

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**FITCH RANCH**
**Parshall, CO**
*Beef, pork, bacon, lamb, elk, dog bones*

**MYSTIC MOUNTAIN MUSHROOMS**
**Grand Lake, CO**
*Assorted mushroooms*

**CHARCUTNUVO**
**Denver, CO**
*Smoked jalapeno cheddar pork and elk bratwurst*

**BOW & ARROW BRAND**
**Towaoc, CO**
*Grits*

**BEE SQUARED APIARIES**
**Berthoud, CO**
*Honey*

**JACK RABBIT HILL FARM**
**Hotchkiss, CO**
*Regeneratively produced wines*

**SAWATCH ARTISAN FOODS**
**Colorado Springs, CO**
*Assorted cheeses*

**DRY STORAGE**
**Boulder, CO**
*Colorado grains and fresh milled flours*

**SPRING BORN**
**Silt, CO**
*Sustainably grown lettuce*

**MORNING FRESH DAIRY FARM**
**Bellvue, CO**
*Milk and cream*

**COLORADO CATCH**
**Sanford, CO**
*Sustainably raised striped bass*

**EMERALD GARDENS**
**Bennett, CO**
*Micro greens*

**TEATULIA**
**Denver, CO**
*Assorted teas*

**STEAMBOAT COFFEE COMPANY**
**Steamboat Springs, CO**
*Coffee products*

**RIVERENCE**
**Filer, ID**
*Trout, trout roe*

**ELLIOTT GARDENS**
**Denver, CO**
*Hydroponic lettuce*

**ROWDY MERMAID**
**Boulder, CO**
*Assorted kombucha*

**NOOSA**
**Bellvue, CO**
*Assorted yogurt*

**RIVER BEAR AMERICAN MEATS**
**Denver, CO**
*Bacon, salami, deli meats, Andouille*

**STROHAUER FARMS**
**La Salle, CO**
*Fingerling potatoes*

# HUNTINGTON HOUSE TAVERN

## BAR BITES

**GRAND LAKE BURGER* 18**
*8 oz local beef patty, blue jack cheese, bacon, tomato pepper jam, crispy onions, served with french fries*

**LODGE SALAD (V) 14**
*Spring greens, tomato, goat cheese, shredded carrot, croutons, candied pecans, dried cherries, balsamic vinaigrette*

**CRISPY EGGPLANT SANDWICH (V) 14**
*Fried eggplant, fresh mozzarella, toasted ciabatta, fire roasted red pepper, basil pesto mayo, balsamic glaze add grilled chicken +6, served with french fries*

**SKILLET MAC N' CHEESE 12**
*Crispy bacon, smoked cheddar, chives*

**FITCH RANCH FILET MIGNON YAKITORI* 18**
*Sesame soy lime vinaigrette, little salad*

**MYSTIC MOUNTAIN MUSHROOM TOAST (V) 13**
*Garlic confit, buttermilk crème fraiche, toasted sourdough*

**CRISPY JUMBO LUMP CRAB CAKE 19**
*Spicy red cabbage slaw*

**FITCH RANCH SHORT RIB EMPANADA 16**
*Salsa verde, corn salad, queso fresco, pickled red onion*

**BAKED KALE AND CAULIFLOWER DIP (V) 11**
*Four cheese blend, garlic crostini*

**SPICED NUT MIX (VG, GF) 7**

**FRENCH FRIES (V) 6**

**HOUSE MADE PICKLE PLATE (VG, GF) 6**

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