

HUNTINGTON HOUSE TAVERN

DINNER PRIX FIXE 65

Includes one first course, one second course, and one dessert*

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, chimichurri

GRAND COUNTY 6 OZ FILET MIGNON*

Whipped Yukon Gold potatoes, black garlic compound butter

MUSHROOM LASAGNA

Parmesan garlic bechamel,
Mystic Mountain Mushrooms, truffle oil

DESSERT

BASQUE CHEESECAKE

Candied pumpkin, Bourbon caramel

ICE CREAM OR SORBET

Ask your server for today's flavors

*For an extensive dessert selection, please see our full dessert menu

SHAREABLES AND SIDES 7

CRISPY BRUSSELS SPROUTS

Balsamic glaze, bacon, shallot

SAUTEED MUSHROOMS

Mystic Mountain Mushrooms, fresh thyme

TODAY'S GREEN VEGETABLE

FRENCH FRIES AND AIOLI

MASHED YUKON GOLD POTATOES

SKILLET MAC AND CHEESE

Sharp cheddar, baby gouda, bacon bits

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:

FITCH RANCH**Parshall, CO***Beef, pork, bacon, lamb, elk, dog bones***MYSTIC MOUNTAIN MUSHROOMS****Grand Lake, CO***Assorted mushrooms***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*