




Maine Lobster Bisque
Sherry Cream, Fine Herbs

Warm Arkansas Valley Russet Potato Soup
Farmhouse Cheddar, American Country Ham


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Sliced Tenderloin of Beef, Stroganoff
Arkansas Valley Root Vegetables

Diver Scallops Sauté Monte Carlo 
Wild Rice Pilaf

Rocky Mountain Trout Meunière 
Vol-au-Vent of Wild Mushrooms

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Ambrosia Salad 
Citrus, Pineapple, Banana, Grapes, Toasted Coconut, Crème Chantilly


Kentucky Limestone Bibb Lettuce 
Roquefort Cheese, Cherry Tomatoes, Red Onion, Creamy French Dressing

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Mousse au Chocolat
Classic Chocolate Mousse, Fresh Raspberries, Pirouette Cookies

Caramel Puffs
Profiteroles with Vanilla Ice Cream, Crunchy Caramel

Our produce is Estate Grown at BRO^ADMOOR Farms

 Wholesome, vegetable based, organic selections, can be prepared to your dietary needs



Arkansas Valley Red Beet Borscht 

Beef, Potatoes, Cabbage & Rye

Wild Mushroom Bisque

Summer Truffles


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Roast Long Island Duckling

Bigarade, Hash Browned Lyonnaise Potatoes

Roasted Filet of Beef, Lobster Tail

New Potatoes in Cream

Rocky Mountain Red Trout 

Mushroom Sauté, Country Ham, Hollandaise

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Cloud Camp Caesar Salad 

Romaine, Parmesan Cheese & Traditional Caesar Dressing

Salade Lorette 

Romaine, Endive, Walnuts, Beets, Summer Celery, Cream Dressing

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Apple Pie

Classic Apple Pie a la Mode

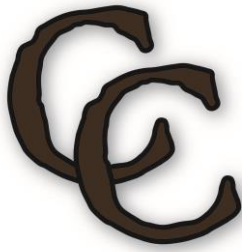
Beignets

“Café du Monde” Style Pastries

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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Spicy Gumbo

Chicken, Smoked Sausage, Garden Vegetables, Rice

Cauliflower Bisque

Citrus, Dates, Charred Cauliflower

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Carved Leg of Colorado Lamb

Warm Potato Croquettes

Diver Scallops Sauté

Arkansas Valley Sweet Potato Hash, American Country Ham, Sage

Braised Beef Bourguignon

Carrots a la Vichy, Butter & Parsley

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Waldorf Salad

Frisee, Red Apples, Grapes, Celery, Walnuts, Creamy Dressing

Philips Salad

Belgian Endive, Roma Tomato, Lemon Parmesan Dressing

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Banana Pudding

Roasted Pecans & Maple Whipped Cream

Grandma's Chocolate Cake

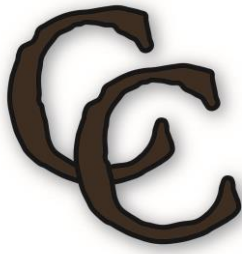
Layers of Buttermilk Cake & Dark Chocolate Frosting

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New England Clam Chowder

Arkansas Valley Russet Potatoes, Littlenecks

Arkansas Valley Pumpkin Soup

Crème Fraîche, Nutmeg

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Coq au Vin

Boulder Chicken, Red Wine, Button Mushrooms, Bacon, Pearl Onions, Creamed Potatoes

Escalope of Veal Milanese

Macaroni, Truffle, Tomato, Cured Ham

Brook Trout à la Stasbourgeoise

Braised Arkansas Valley Cabbage, Smoked Bacon and Herb Butter

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Salade Jocky Club

Asparagus, Truffle, Herbed Mayonnaise

Warm Leeks Vinaigrette

Boiled Farm Eggs, Mustard Dressing

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Pear Clafoutis

Baked Almond Custard, Spiced Pears, Crème Fraiche Sorbet

Chocolate Fondant

Warm Chocolate Cake with Coffee Ice Cream, Cocoa Nibs

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