

## One Ski Hill In-Room Dining

### Breakfast

7:00 a.m. – 11:00 a.m.

#### Morning Starters

##### **Fresh Organic Orange Juice**

Not from concentrate and not pasteurized

Small 3.50      Large 4.50

##### **Chilled Organic Grapefruit Juice**

Small 3.50      Large 4.50

##### **Chilled Apple, Tomato, Cranberry, Pineapple Juice**

Small 3.50      Large 4.50

##### **Bloody Mary or Mimosa**

6.00

#### Continental Breakfast

##### **Chilled Fruit Juice**

Freshly Baked Pastries

Served with Sweet Butter and Jams

Coffee, Tea, or Milk

10.00

##### **Addition of Hot or Cold Cereal**

3.75

##### **Fruit Compote**

5.00

#### Fruits

##### **Seasonal fruit and berries**

9.50

##### **Grapefruit Sections**

With honey and whole grain toast

8.00

##### **Fresh Fruit and Yogurt Parfait**

Topped with house made granola

9.50

#### Cereals

Daily Selection with cream, whole, 2%, or skim milk

6.00

With Berries      add 2.50

House-Made Granola

5.00

##### **Steel Cut Oatmeal Brûlée**

Fresh Berry Salsa and milk or cream

6.00

##### **Eggs and Omelets**

Served with Fingerling Lyonnaise Potatoes, and Toast

Eggbeaters (Egg Substitute Available)

##### **Two Eggs any Style**

With choice of bacon, sausage, or grilled ham

10.00

##### **Poached Eggs Florentine**

Poached eggs on top of steamed spinach topped with Mornay sauce and gruyere cheese

11.00

##### **Create Your Own Omelet or Frittata**

Ham, bacon, sausage, onions, tomatoes, green peppers, mushrooms, spinach, asparagus, potato, (fresh dill, thyme, or basil), or cheese (havarti, white organic cheddar, chevre).

Choose up to four fillings 11.00

Additional fillings .75

#### Specialties

##### **Traditional Poached Egg Benedict**

Two poached eggs on top of English muffin with Canadian bacon topped with hollandaise sauce

11.00

##### **Breckberry French Toast**

Danish bread pudding French toast served with warm wild berry compote and spiced whipped cream

12.00

##### **Buttermilk Pancakes**

Stack of five topped with powdered sugar

10.00

With blueberries, banana walnut, warm  
caramelized apples, fresh berries and cream

12.00

### **Breakfast Burrito**

Scrambled Eggs with Cheese and your choice  
of Sausage, Chorizo or Bacon Rolled in  
Spinach Tortillas served with Guacamole,  
Tomato Salsa and Sour Cream

9.75

### **Corned Beef Hash with Your Choice of Eggs**

9.50

### **Smoked Salmon**

With capers, onions, cream cheese, and choice  
of toasted bagel (everything, plain, blueberry,  
or raisin)

12.00

### **Low fat cottage cheese**

Served with mandarin oranges, pineapple, and  
whole grain toast

8.00

### **Individual fruited yogurts**

4.50

### **Side Dishes**

One Egg Prepared Any Style

5.75

Crisp Bacon, Sugar-Cured Ham,  
Country Link Sausage

3.75

Fingerling Lyonnaise Potatoes

3.00

Danish Pastry, Fruit, or Bran Muffin

2.75

Butter Croissant, Toasted Bagel with  
Cream Cheese

5.00

Wheat, White, Rye, Raisin

Or Seven-Grain Toast

3.00

### **Side of fruit**

6.00

### **Blueberry Breakfast Smoothie**

7.50

### **Beverages**

Freshly Brewed Coffee, Brewed Decaffeinated  
Coffee, Cappuccino or Espresso

Selection of Gourmet or Decaffeinated Teas

Milk, Skim Milk, 2% Milk or Buttermilk

Hot Chocolate

2.50

**One Ski Hill In-Room Dining**  
**& Hospitality Menu Selections**

**Lunch and Dinner**

**11:00 a.m. – 10:00 p.m.**

**SOUPS & SALADS**

**Roast chicken soup**

With black forest ham and white beans

7.

**Mountain Cobb Salad**

Butter lettuce and field greens tossed with farm dressing

Topped with warm grilled chicken, apple wood smoked bacon, bleu cheese, crispy onions, avocado, and sliced hard boiled egg

10.

**Hearts of Romaine**

Romaine hearts brushed with a creamy Lemon garlic herb dressing

Topped with focaccia croustade;

Add grilled shrimp, chicken, or salmon

13.

**Wild boar and rattlesnake bean chili**

Topped with dry aged jack cheese

8.

**Seasonal Baby Greens**

Tossed in a light lemon-herb vinaigrette and topped with house-made crunchy granola, red grapes, Granny Smith apple, orange segments, and bleu cheese crumbles

6.

Add pancetta bacon – 1.

Add Walnuts – 1.

**Smoked Trout Salad**

Peach wood smoked trout, fingerling potatoes, caviar and horseradish

topped with micro greens

9.

**Seared Ahi Nicoise**

Boston bibb lettuce with rare seared ahi tuna nicoise olives

Haricot vert , fingerling potatoes, and grape tomatoes

Topped with lemon mustard dressing

15.

**APPETIZERS**

**Ski Hill Chicken Wings**

A dozen wings tossed in chipotle barbeque sauce served with cilantro-lime ranch dip and mango-jicama crudité

12.

**Portobello Sticks**

Fat Tire battered strips of Portobello mushrooms served with whole grain mustard dipping sauce

8.

**Chilled Shrimp Cocktail**

Five court-bullion poached & chilled jumbo shrimp

Served with spicy cocktail sauce

12.

**Kobe beef sliders**

Topped with crispy fried onions and Moroccan barbecue sauce

11

## SANDWICHES & BURGERS

Served with your choice of French fries, a small green salad with light dressing, or fingerling potato salad

### **Black & Bleu**

Blackened Flatiron steak with bleu cheese, roasted peppers & onions, Cajun aioli, grilled French baguette

13.

### **Triple Cheese**

Emmenthaler, fontina and Vermont cheddar melted over caramelized onions and roma tomatoes on sourdough.

9.

### **Reuben**

Shaved corned beef, Swiss cheese, sauerkraut and Thousand Island dressing  
On marble rye

11.

### **One Ski Hill Club**

Shaved turkey, apple wood bacon, avocado, mayonnaise, lettuce and tomato on your choice of bread (French baguette, sour dough, marbled rye, whole grain)

11.

### **Ancho Chili Rubbed Chicken Wrap**

Grilled chicken layered with melted cheddar cheese served with avocado salsa and sour cream.

12.

### **Rocky Mountain Burger**

1/2 lb. ground sirloin char-grilled to perfection with lettuce, tomato, onion and your choice of American, organic white cheddar, provolone, or Swiss cheese mushrooms, bacon, and avocado salsa

12.

## ASIAN

### **Pad Thai**

Gluten-free rice noodles, with snow peas, bean sprouts, shiitake mushrooms, carrots, lemongrass, ginger, and peanuts

16.

Add shrimp, chicken, or tuna – 4.

### **Thak Bo Kum**

Spicy braised chicken, potatoes, and vegetables with multi grain rice and an assortment of Korean side dishes

18.

### **Sesame Beef and Broccoli Stir Fry**

Tender beef, broccoli, snow peas, carrots, onions, peppers, garlic, and ginger served with multi-grain rice or gluten free noodles

18

### **Tempura Shrimp and Vegetables**

Three jumbo shrimp with scallion, asparagus, shiitake mushroom, and zucchini  
Dashi-mirin dipping sauce

12.

### **Duck Pot-stickers**

Five duck, mushroom, cabbage, ginger, scallion, and garlic dumplings accompanied by a hoisin  
dipping sauce

12.

## Dinner Selections

### Soups and Salads

8.

#### **Forest Mushroom Soup**

Wild mushrooms, cream, and seasonings, topped with sautéed mushrooms, chives, and white truffle oil

#### **Roasted Butternut Squash Soup**

With warm apple compote, sage custard, and spiced crème fraîche

#### **Wild boar and Rattlesnake Bean Chili**

Topped with dry aged jack cheese, sour cream, and shaved chives

#### **Beet and Bleu Cheese Salad**

Roasted beets, butter lettuce, toasted walnuts, Maytag bleu cheese vinaigrette; available with pancetta

#### **Hand Selected Farm Greens**

Mlibar spinach, popcorn shoots, grape tomatoes, shaved cucumbers  
Topped with Parmesan Vinaigrette

#### **Stacked Hearts of Romaine**

Romaine hearts brushed with a creamy Lemon garlic herb dressing, focaccia croustade

### Appetizers

11.

**Tuna Tartar**, with micro greens served with mango salad and sesame wonton crisp, Thai vinaigrette with lemon grass

**Prosciutto Wrapped Prawns**, with roast red pepper coulis and creamy pesto polenta

**Sugar Cane Skewered Grilled Beef**, tenderloin marinated with soy and ginger, accompanied by lettuce cups, Asian cucumber and green onion slaw and sesame vinaigrette

### Main Dishes

Accompanied by chef's fresh seasonal vegetable

#### **Our Own "2010 Colorado Chef of the Year" Winning Dish**

American Style Kobe Flat Iron Steak Two Ways  
Coffee Rubbed and Seared Rossini Style with Coffee and Wild Berry Sauce  
Braised with Bone Marrow Butter and Fines Herbs

42.

#### **Pan Seared Rocky Mountain Trout – 23.**

Roasted fennel cous cous, brown butter

#### **Bouillabaisse - 28.**

Fisherman's Mediterranean Stew

#### **Grilled Fillet of CAB Beef - 36**

Bordelaise sauce, foie gras butter  
Lobster mashed potatoes

#### **Roasted Saddle of Colorado Lamb - 32.**

Buttermilk mashed potatoes, natural jus

#### **Braised Veal Osso Bucco – 30.**

Soft rosemary polenta, gremoulata

#### **Savory Roasted Pheasant – 24.**

Sweet potato croquettes, toasted sage jus, cranberry-kumquat chutney

#### **Grilled Portabella & Pepper Napoleon – 21.**

Mushroom risotto, white truffle oil

#### **Seafood Fettuccini - 26**

Shrimp, lobster claws, clams, mussels

**Chef Features (Changes Weekly)**  
**Accompanied buy chef's fresh seasonal vegetable**

**Bone-In Prime CAB Cowboy Rib-eye Steak**  
Buttermilk mashed potato and Maytag Bleu Cheese Butter  
52.

**Game**  
**Elk Tenderloin Medallions**  
Sauce Grand Veneur, parsnip-potato puree, chestnuts  
38.

**Sauté**  
Chicken Chasseur, creamy polenta  
29.

**Braise**  
Lamb Osso Bucco with Rissoto Milanaise  
30.

**Poach**  
Salmon with white wine cream sauce, roasted vegetable cous cous  
28.

**Butter Roast**  
Halibut, julienne mushrooms, asparagus, and tomato, creamy polenta  
28.

**Fried**  
Southern-Fried Chicken with Mashed Potatoes, Gravy, Buttermilk Biscuits  
19.

**Sides – 6.**  
*Select your own or leave it to the chef*

**Lobster Mashed Potatoes**  
**Mushroom Rissoto**  
**Rissoto Milanaise**  
**Buttermilk Mashed Potatoes**  
**Creamy Polenta with Porcini Mushrooms**  
**Fettuccini Alfredo**  
**Roasted vegetable couscous**  
**Asparagus with Hollandaise Sauce**  
**Sautéed Mushrooms**  
**Glazed Baby Carrots**  
**Sautéed Spinach**  
**Ratatouille**