

WINTER MENU 2019-2020

STARTERS

Smoked Beets

fried goat cheese, arugula pistou

Tuna Carpaccio

curry aioli, fennel and apple slaw, crispy rice tots

Jerked Duck Confit Jamaican Patty

coconut-scallion dipping sauce

Peanut Butter and Bacon Sandwiches

Asian braised pork belly, Thai peanut sauce, Sriracha, pea shoots

Foie Gras Brûlée

tart cherry jam, brioche muffin

Crab and Tomato Bisque

Chef Kate's Soup of the Day

Arugula and Prosciutto Salad

whipped feta, dates, pistachios, Calabrian chile-honey vinaigrette

Baby Kale and Asian Pear Salad

blue cheese, candied walnuts, ver jus rouge vinaigrette

ENTRÉES

Wild Mushroom Agnolotti

pan roasted, chestnut broth, smoked ricotta

Market Catch

Malaysian red curry, snap peas, coconut-cashew fried rice cake

Diver Scallops

Dijon-wine broth, wild rice, mushroom, leek, bacon hash

Center Cut Berkshire Pork Chop

harissa-maple glazed, fried Brussels sprouts, lentil purée, apple chutney

Colorado Lamb Shank

coffee and onion braised, cauliflower-Gruyère mash, herbed bread crumbs

Colorado Beef Tenderloin

kale pesto, giardiniera, purple potato gratin

Venison Short Loin

Cabernet veal demi-glace, haricots verts with almonds,
Yukon Gold mashed potatoes

Surf and Turf

venison short loin with veal demi-glace,
diver scallops with chef's sauce of the day,
haricots verts with almonds, Yukon Gold mashed potatoes



café
diva

*Chef Kate Rensch
creates a new menu
four times a year,
one for each season.*

*organic produce
naturally raised meats
and sustainably
harvested seafood*

*gluten free ~ vegetarian
extensive wine cellar
3 certified Sommeliers*

**open at 5:30pm
7 days a week
year-round
summer garden dining**

**mountain village
torian plum plaza
1855 ski time sq dr**

**reservations welcomed
970.871.0508**

**current menu
wine list ~ events
www.cafediva.com**