



& Personal Chef Services

## Winter Menu

“The Chef’s Table” Tasting & Production Kitchen  
 Located at 291 Rio Vistas Road #101  
 Lawson Hill, Telluride

David Hafer  
 Chef/ Owner

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PO Box 3492 • Telluride, CO 81435

## Hors D’ Oeuvres

Local Blue Grouse Country Bread Croutons with  
 Goat Cheese and Wild Mushrooms in a Sherry Cream

Baby Back Rib Chops  
 (or Chicken Wings) with Mountain Top BBQ Sauce

Fried Cauliflower with Mountain Top BBQ Sauce (Vegan)

Mini Sweet Potato Bites with  
 Caramelized Onions, Apples and Blue Cheese

Sesame Seed Encrusted Seared Ahi Tuna with Tamari  
 Wasabi Ginger Dipping Sauce and Chukka Seaweed Salad

Grilled Marinated Shrimp served with Cocktail Sauce

Local Elk Tenderloin Skewers with Chimichurri Sauce

Brie Bites with Honey, Cranberries and Pecans

Mini Sweet Peppers Stuffed with Sausage,  
 Olives, Pine Nuts and Dried Cranberries

Bacon Wrapped Dates with Goat Cheese

Hamachi Ceviche with Patacones  
 (Costa Rican style twice fried Plantain Slices)

Scallops in Red Coconut Curry Sauce

Curried Portobello Mushroom Satay with Mint Vinaigrette  
 Dipping Sauce (Also available with Chicken or Beef)

Garlic Rosemary New Zealand Lamb Chops

Artisan Cheese Platter which may include  
 St. Agur Blue, a two year aged Gouda and  
 Double Creme Brie served with Fig Marmalade,  
 Fresh and Dried Fruits and Crostinis

Zucchini, Roasted Red Pepper and Black Bean Quesadilla  
 Triangles with Guacamole & Salsa

Creamy Smoked Trout  
 with Apple and Celery on Crispy Sourdough

Mini Spicy Salmon Cakes with Lemon Aioli

Spinach Artichoke Dip  
 with Toasted Oregano Pita Triangles and Vegetable Sticks

Potstickers, your choice of Shimp and Pork OR Tufu and  
 Mushroom, served with Dipping Sauce

Nori Rolls with your choice of Spicy Crab or  
 Tuna Avocado served with Tamari Wasabi Ginger Sauce  
 and Pickled Ginger

## Soups

Cream of Garlic

Vegan (or with Chorizo Sausage)  
 Southwest Tortilla Soup

Lobster, Corn and Smoked Trout Chowder

Wild Mushroom Soup with  
 Sherry and Thyme

Curried Butternut Squash Soup

Asparagus Leek Soup

Roasted Chicken Wild Rice Soup

## Salads

Arugala and Romane Caesar Salad  
 with Tossed Anchovies and Grape Tomatoes

Chopped Kale and Radicchio Salad  
 with Prosciutto, Figs and Gorgonzola

Mixed Greens with Butternut Squash, Pears, Pomegranates  
 (when in season, dried strawberries when not)  
 and Goat Cheese in a Shallot Vinaigrette

BLT Salad-Applewood Smoked Bacon,  
 Bibb Lettuce and Heirloom Grape Tomatoes  
 with a Blue Cheese Dressing

Mixed Green Salad with Walnuts,  
 Dried Cranberries, Blue Cheese and Apples  
 in a Sherry Vinaigrette

Endive and Spinach, Pear, St. Agur Blue and  
 Spicy Candied Pecan Salad in Champagne Vinaigrette

Greek Salad with Feta, Olives, Banana Peppers,  
 Grape Tomatoes, Pepperoncini Peppers, Red Onion,  
 and Greek Dressing

## Entrees

Pan Seared Ruby Red Trout  
with a Pecan, Caper Lemon Topping

Local Elk Tenderloin with Chimichurri Sauce

Rocky Mountain Surf & Turf  
(Combination of above two items)

Rib Eye Steak with Brandy Three Peppercorn Sauce

Garlic Butter New England Lobster Tails

Mountain Top Surf & Turf  
(Combination of above two items)

Tuna Poke Bowl with Sushi Rice,  
Chukka Seaweed Salad, Avocado, Fresh Mango,  
Edamame Beans and Pickled Ginger

Crispy Pan Seared Duck Breast with Rosemary  
and Dried Cranberries

Red Coconut Curry Seared Scallops

Veal Osso Bucco

Garlic Herb Encrusted Pork Tenderloin with  
Homemade Apple Sauce

Asian Glazed Salmon

Pork Ribs (or Chicken)  
with Mountain Top BBQ Sauce

Sea Bass with Lemongrass Sauce,  
Peas and Mint

Garlic Rosemary Encrusted Colorado Rack of Lamb

Beef Tenderloin with Gorgonzola Cream Sauce

Red Wine, Tomato and Oregano Braised Chicken

### Vegetarian Options

Yellow Curry with Cauliflower, Potatoes and Peas

Fettucine with a Wild Mushroom  
and Hazelnut Sauce

Winter Vegetable Shepherd's Pie  
with Red Potato Topping

## Side Dishes

### Starches

Smashed Sweet Potatoes

Israeli Cous Cous with Roasted Vegetables

Chive Risotto Cakes

Creamy Rosemary Polenta

Rustic Rosemary Mashed Red Potatoes

Roasted Tri Color Fingerling Potatoes with Herbs

Quinoa with Mint, Orange Zest  
and Dried Cranberries

Twice Baked Potato with Bacon, Blue Cheese  
and Garlic Sauteed Broccoli

Risotto with Butternut Squash and Oregano

Lemon Scented Saffron Rice

Spaghetti Squash

Cous Cous with Apricot and Almonds

### Vegetables

Brown Buttered Cauliflower

Shitaki Mushrooms with Asian Sauce

Crispy Roasted Brussels Sprouts

Stir Fried Broccoli with Garlic

Sautéed Spinach with Garlic and Sesame Seeds

Sautéed Snap Peas and Asparagus

Roasted Green Beans  
with Grape Tomatoes and Shallots

Roasted Orange Ginger Glazed Mini Carrots

Lemon Balsamic Roasted Asparagus

Roasted Winter Vegetables

Grilled Marinated Squashes and Peppers

Stir Fried Eggplant with Turmeric

## Desserts

Vanilla Sponge Cake  
with Strawberry Cream

Flourless Raspberry Chocolate Torte

Coconut Cream Pie

Maple Vanilla Roasted Pears A La Mode

Peanut Butter Milk Chocolate Mousse Tart

Apple Crisp A La Mode

Brownies with Vanilla Ice Cream and  
Telluride Truffle Chocolate Sauce

Carrot Cake

Cheesecake with Fresh Fruit

Creme Brulee with Fresh Berries

Raspberry Shortcakes

Pecan Bourbon Tart

Dairy Less Coconut Ice Cream with  
Fresh Mango and Pineapple

Assorted Mini Pastry Tray which may include  
Champagne Chocolate Truffles, Lime Tarts with  
Fresh Raspberry and Mini Carrot Cupcakes

## Breakfast, Brunch & Lunch

Menus Available Upon Request

We encourage ordering from the menu;  
however, if there is something that you would like that  
is not on the menu, please feel free to request.

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