



Welcome

Our Culinary Team demonstrates its skill and creativity by providing a variety of daily fresh selections and expertly prepared meals. Blending Colorado fresh organic products and wild game with global cooking styles and ethnic cuisine.

Carlos Addarich, C.E.C.
Executive Chef

Julian Quintana
Sous Chef

Dinner Buffet Options

Mountain View International Dinner Buffet

Inspired by global flavors - take your taste buds for an epicurean tour around the world with a sampling of culinary delights from the Mediterranean to South of the Border. Each evening features a unique buffet that highlights dishes from various countries and ethnicities.

This selection includes the soup and salad bar, the international hot buffet, and our chef's dessert table. Served with your choice of coffee, tea, juice or soft drink.

Adults \$36 Children (ages 6-11) \$18

monday ~ mediterranean market place

Enjoy a healthy array of fresh dishes inspired by the warm, sun-kissed shores of the Mediterranean.

tuesday ~ south of the border

Celebrating the indigenous dishes and native ingredients of Mexico, our *South of the Border* buffet explores both the complex regional home-cooked recipes and street foods of our neighboring country.

wednesday ~ pacific rim

Embark on an exotic journey with dishes from Thailand, China, the Philippines, Japan and many more.

thursday ~ a cut above barbeque

Tantalize your taste buds with a selection of smoked and grilled meats that celebrates the diverse traditions of the American South.

friday ~ italian rendezvous

Experience innovative Italian cuisine combined with classic bistro ambiance over a bottle of Italian wine to share.

saturday ~ colorado comfort

An all-American selection of Rocky Mountain comfort-food favorites.

sunday ~ latin beat

Let our passion for Latin food take your taste buds for a dance with a variety of tantalizing spices, ingredients and colors that highlight the native dishes of Latin America.

**An 18% gratuity will be added to all parties of six or more guests.*



Appetizers

- Truffle Fries** tossed with black truffle infused sea salt, white truffle oil, parmesan cheese, and chopped parsley. Served with a roasted garlic aioli for dipping.* \$10
- Mac'n** cavatappi pasta tossed in a gooey cheese sauce with applewood smoked bacon, and topped with toasted breadcrumbs.* \$9
- Colorado Spring Rolls** bite size egg rolls stuffed with chorizo, black beans and monterey jack cheese. Served with a cilantro lime crema sauce for dipping. \$12
- Baked Brie** roasted and topped with raspberry sauce. Served with lavosh. \$13
- Mushroom Dip** cremini mushrooms roasted with garlic, shallots, fresh thyme and white wine with a cream, swiss and parmesan cheese sauce. Served in a french bread bowl. \$14
- Black Bean & Roasted Hemp Hummus** black beans blended with roasted hemp seeds and classic hummus ingredients. Served with toasted naan bread, carrots and cucumbers. \$9
- Campfire Spoonbread** a custard-like cornbread made from cornmeal and sweet corn. Served with a housemade red chile honey butter. \$10

Salads

- Caeser Salad** chopped romaine lettuce tossed in a roasted garlic caeser dressing and served with parmesan cheese, grape tomatoes and herbed croutons. \$10
- Mixed Greens** mixed baby field greens, candied pecans, carrots, and grape tomatoes. Served with honey dijon dressing on the side. \$11
- The Wedge** classic preparation of iceberg lettuce wedge, topped with blue cheese crumbles, chopped applewood smoked bacon, diced tomato, boiled egg and bleu cheese dressing.* \$12
- The Tripping Hempie** kale, romaine and iceberg lettuce topped with carrots, green onions, dried cranberries and hemp seeds. Served with a peach-agave vinaigrette. \$13
- Manchego Salad** baby arugala, apple, dates, candied pecans and manchego cheese, tossed in a sherry vinaigrette and topped with fried onions. \$16

Our Culinary Team is always willing to accommodate most requests. Please inform your server of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrées

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| Panko Crusted Salmon salmon filet brushed with dijon mustard and crusted with seasoned panko crumbs and roasted. Served with fingerling potatoes, spinach, capers and pepitas. Topped with a lemon butter sauce.* | \$28 |
| Half Roasted Chicken half of a chicken, roasted and served with whipped yukon gold potatoes, sautéed baby carrots and a lavender-thyme chicken jus.* | \$24 |
| Rib Eye 16 oz. ribeye steak, seared and served with confit fingerling potatoes, shallot marmalade, butter glazed asparagus and a housemade steak sauce.* | \$36 |
| Elk Bolognese cavatappi pasta tossed in a classic bolognese sauce made with elk meat. Served with parmesan chese and topped with white truffle oil.* | \$22 |
| Boneless Pork Chops pork chops brined in local apple cider and pan seared. Served with celery root puree, haricot verts, roasted apples and a natural pan jus.* | \$26 |
| Bleu Cheese Brussel Sprout Ravioli ravioli stuffed with cider glazed brussel sprouts, bleu cheese, caramelized onions, sage and a hint of nutmeg. Served with a red beet coulis and candied pecans. | \$20 |

Dessert Shooters

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| Salted Caramel Panna Cotta sea salted caramel panna cotta layered with chocolate ganache and topped with housemade caramel corn.* | \$3 |
| Raspberry Cheesecake vanilla bean cheesecake, graham cracker and raspberry coulis.* | \$3 |
| Triple Chocolate Mousse layers of dark, white and milk chocolate mousses. | \$3 |
| Peanut Butter & Jelly peanut butter mousse, strawberry jam and chocolate topped with peanut praline. | \$3 |
| Tiramisu bailey's irish cream infused mascarpone mousse and espresso soaked cake.* | \$3 |
| Coconut Kiwi Key Lime layers of key lime, kiwi and coconut graham cracker. | \$3 |

2 Dessert Shots \$6 / 4 Dessert Shots \$11 / 6 Dessert Shots \$15

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