

Welcome to
BeaverCreek Lodge

Reservations are *Always* Welcomed & Highly Recommended

March, 2007

Prix Fixe Menu

Tonight's Entrees Include:

*a hearty home-made soup*** our Lodge salad with currants, almonds, bleu cheese & raspberry vinaigrette
Chef's potato 'du jour' *** bouquetiere of vegetables *** rolls & butter*

Choice of Entrée

Our Lodge Combination Plate

Certified Angus Beef Tender Steak (5 oz) & our House Smoked Salmon Fillet (5 oz) with Bearnaise
27.5

*Certified Angus Beef Tender Steak, House-Smoked
with mushroom Bordelaise*
25.

*Cedar Plank Roasted, House-Smoked Salmon Fillet
with fresh rosemary & Bearnaise*
25.

*Breast of Duckling 'Grand Vencur'
with Braised Red Cabbage & Cranberry Demi-Glaze*
25.

*Alaska Halibut
grilled & topped with shrimp & scallions 'beurre blanc'*
27.5

*New Zealand Lamb Chops
char-grilled single bone chops with mushroom Bordelaise*
25.

Dessert Choices 5. each (additional)

*Warm Chocolate Fudge Cake with Ice Cream, New York Style Cheese Cake
the 'Queen's Pudding' (bread) with Craisins, Black Currants, Nuts, Apples & Two Gelatos*

A Selection of Premium Wines & Ales Are Available by the Glass or Bottle

A Service Charge of 20 % will be Added to Parties of 8 or More

Thanks, We Appreciate Your Business

The Sunday Breakfast-Brunch Buffet

At Beaver Creek Lodge

served 10:00 AM to 2:00 PM

(ten & under – half price!....five years & under Free!.....over ninety, also Free!)

20. per person

COLD:

Breakfast Pastries

assorted muffins, danish, coffeecake, croissants, itty bitty cinnamon sticky buns

Fruit

berries, melon, pineapple, bananas, apples, oranges, grapefruit, grapes & fruit compotes

Cereals

hot whole grain Alpine porridge, Mt. Springs Granola

assorted cold cereals, milk & toppings

Beverages

fresh brewed, dark-roasted Seattle's Best Breakfast Blend coffee (& decaffeinated)

teas, hot cocoa & spiced cider, chilled juices & sodas

HOT:

Belgian Waffles & French Toast Sticks with Maple Flavored Syrup & Whipped Butter

Scrambled Eggs, Veggie Frittata, Sausages & Caramelized Bacon

Carved to Order Brown Sugar Cured Farmer-Style Ham

Cedar Plank Roasted Salmon with Fresh Rosemary

Buttermilk Biscuits & Country Gravy

Breakfast Potatoes

Made-to-Order Omelette Station

with assorted fillings including: ham, bacon, sausage, shrimp, scallions, sweet or hot pepper, cheese & fresh herbs

Hollandaise Sauce – Salsa – Guacamole – Crema Fresca – SunDried Tomato & Basil Pesto

Breakfast Libations 4.

'Chandon' California Brut Classic, N.V.

Mimosa (Champagne & O.J.) & Kir Royale (Champagne & Cassis)

"Cuisine is when things taste like themselves...." Mark Twain