



Curated Event Menus



Experience the excitement, cherish the moment & indulge in the flavors of our French Alpine inspired cuisine.

Our selection of specially crafted menus consist of family-style sharing options, individual choices as well as menus with hors d'oeuvres for cocktail receptions.

We respect our guests' dietary needs and offer a wide range of vegetarian, vegan & gluten-free dishes that can be included for your perfect menu.



Avec Amour

STARTERS

served family-style

Fondue au Fromage

fondue is prepared gluten-free & vegetarian

Melted Gruyère, Vacherin, Beaufort & Comté, white wine,
touch of Kirschwasser, served w/ warm crispy bread

gluten-free bread available

FOR YOUR DIPPING PLEASURE

crispy apples

charcuterie

roasted broccoli & cauliflower

gluten-free bread



Bistro Salad *veg GF*

romaine, bibb lettuce, endive,
French bistro vinaigrette

ENTRÉES

served family-style

Moules-Frites *GF*

Mussels, shallots, bay leaves, garlic, parsley, thyme,
white wine & light cream, served w/ french fries



Truffle Gnocchi-flette *veg*

Black truffle potato gnocchi, touch of cream,
caramelized onions, Gruyère cheese,
topped w/ freshly shaved black truffles



Filet Mignon *GF*

Sliced Tenderloin Steak;
oven-roasted rosemary fingerling potatoes
served w/ peppercorn sauce

THE SWEET SIDE

choice of desserts

The Nutella // all-time favorite

Served w/ strawberries & whipped cream

or

Crêpe Suzette

Flambéed crêpe w/ beurre Suzette,
Grand Marnier liquor sauce, caramelized sugar,
fresh orange juice, zest & vanilla bean ice-cream

or

Midnight in Paris

Crêpe w/ vanilla crème brûlée custard & crispy caramel



Schnu

HORS D'OEUVRES

SERVED UPON GUESTS' ARRIVAL

Champagne & Caviar *G&V*

Siberian Royal Caviar, served w/ classic accompaniments & glass of bubbly

Savory Crêpe Rolls

Chef's assortment



Green Olive Tapenade

Homemade, served on crostini

Terrine de Foie Gras

Cacao marbled Hudson Valley Foie, flavored w/ Sauternes, served w/ toasted brioche & lingonberry compote

STARTERS

served family-style

Escargots // en brioche

Sautéed w/ garlic butter, tomato concassée & Pastis



Chèvre Chaud *veg*

Baked local goat cheese, truffle honey, rosemary, served on crispy baguette

ENTRÉES

served family-style

Colorado Rack of Lamb

Roasted rack of lamb, rosemary & lemon, served w/ golden crust potato gratin from Savoie



Ratatouille *vegan G&V*

Provençal vegetable ragout - tomato, zucchini, eggplant, bell peppers, served w/ warm gluten-free ciabatta

THE SWEET SIDE

choice of desserts

The Big Apple

Crêpe w/ caramelized apple, Calvados & touch of cinnamon, topped w/ crunchy almond-walnut streusel & vanilla bean ice-cream

or

Crêpe Suzette

Flambéed crêpe w/ beurre Suzette, Grand Marnier liquor sauce, caramelized sugar, fresh orange juice, zest & vanilla bean ice-cream

or

Midnight in Paris

Crêpe w/ vanilla crème brûlée custard & crispy caramel



Pistelou

HORS D'OEUVRES

SERVED UPON GUESTS' ARRIVAL

Chèvre Chaud *veg*

Baked local goat cheese, truffle honey, rosemary,
served on crispy baguette



Kaiser-Schnitzel *Gf*

Tender gluten-free breaded pork loin,
served w/ potato salad & lingonberry



Soupe aux Truffes *veg*

Cream of mushroom soup, served w/ fresh truffles

FOLLOWED BY

Fondue au Fromage

fondue is prepared gluten-free & vegetarian

Melted Gruyère, Vacherin, Beaufort & Comté, white wine,
touch of Kirschwasser, served w/ warm crispy bread

gluten-free bread available

FOR YOUR DIPPING PLEASURE

crispy apples

charcuterie

roasted broccoli & cauliflower

gluten-free bread

CHOICE OF ENTRÉES

Filet Mignon 6oz // aged 14 days

Tenderloin Steak w/ truffle-whipped potatoes, roasted cherry
tomatoes, grilled asparagus & peppercorn sauce

or

Saffron Sea Scallops *Gf*

Charred Maine scallops, roasted cherry tomatoes,
saffron lemon butter sauce, basil & micro-greens

or

Black Truffle Risotto *veg*

Risotto w/ morel mushrooms, Parmesan,
topped w/ freshly shaved truffles

LA FINALE

choice of desserts

Schokoladepalatschinke

Chocolate crêpe, filled w/ chocolate ganache,
dulce de leche, strawberries & bananas,
served w/ crème Chantilly

or

Crêpe Suzette

Flambéed crêpe w/ beurre Suzette, Grand
Marnier liquor sauce, caramelized sugar, fresh
orange juice, zest & vanilla bean ice-cream

Midnight in Paris

Crêpe w/ vanilla crème brûlée custard & crispy caramel



Babeth

HORS D'OEUVRES

SERVED UPON GUESTS' ARRIVAL

Speck Wrapped Figs

Roasted figs, speck & drizzled balsamic glaze



Steak Tartare // aged 14 days

Finely chopped sirloin, shallots, capers, cornichons,
French cocktail dressing, quail egg, crostini & crispy chips



Ratatouille

Provençal vegetable ragout: tomato, zucchini, eggplant, bell
peppers, served on warm baguette & topped w/ mirco-greens

FOLLOWED BY

Fondue au Fromage

fondue is prepared gluten-free & vegetarian

Melted Gruyère, Vacherin, Beaufort & Comté, white wine,
touch of Kirschwasser, served w/ warm crispy bread

gluten-free bread available

FOR YOUR DIPPING PLEASURE

crispy apples

charcuterie

roasted broccoli & cauliflower

gluten-free bread

CHOICE OF ENTRÉES

Truffle Gnocchi-flette

Provençal black truffle potato gnocchi w/ vegetarian tomato
ragout, persillade, aged Parmesan, fresh basil & oregano

or

Sea Bass

Argentine sea bass w/ Provençal vegetable
ragout & lemon butter sauce

or

Boeuf Bourguignon

Short ribs braised in red Burgundy, mushrooms, celery,
carrots, herbs de Provence, served over Fettuccine

CHOICE OF DESSERTS

Schokoladepalatschinke

Chocolate crêpe, filled w/ chocolate ganache, strawberries,
bananas, dulce de leche, served w/ crème Chantilly

or

Midnight in Paris

Crêpe w/ vanilla crème brûlée custard & crispy caramel

or

Pure Love

Crêpe w/ sugar, butter & lemon



From Paris with Love

CHOICE OF STARTERS

Salade de Chèvre Chaud

Butter lettuce, baked local goat cheese
on crispy baguette w/ truffle honey,
pear, walnut & Champagne vinaigrette

Steak Tartare // aged 14 days

Finely chopped sirloin*, shallots, capers,
cornichons, French cocktail dressing,
quail egg*, crostini & crispy chips

or

Escargots // en brioche

Sautéed w/ garlic butter, tomato
concassée & Patis

Roasted Chestnut Soup *veg*

Porcini mushrooms, aged Parmesan
cheese, thyme & crème fraîche

CHOICE OF ENTRÉES

Moules-Frites *G&f*

Mussels, shallots, bay leaves, garlic, parsley, thyme,
white wine & light cream, served w/ french fries

or

Duck Cassoulet // famed French dish *G&f*

White beans, carrots, tomatoes, silky duck confit & diced smoked duck breast,
roasted gluten-free breadcrumbs & micro-greens

or

Risotto Provençal *vegan G&f*

Risotto w/ Provençal vegetable ragout

or

Wagyu Burger

Colorado dry aged Wagyu beef, tomato, caramelized onions,
Alpine cheese, lettuce, aioli & brioche bun

or

Bœuf Bourguignon

Short ribs braised in red Burgundy, mushrooms, celery,
carrots, herbs de Provence, served over Fettuccine

CHOICE OF DESSERTS

Schokoladepalatschinke

Chocolate crêpe, filled w/ chocolate
ganache, strawberries, bananas, dulce
de leche, served w/ crème Chantilly

Midnight in Paris

Crêpe w/ vanilla crème
brûlée custard & crispy
caramel

or

Assiette de Fromages

selection of artisan cheeses, served w/
lemon thyme honey, candied walnuts &
crispy French baguette

Crêpe Suzette

Flambéed crêpe w/ beurre Suzette, Grand
Marnier liquor sauce, caramelized sugar, fresh
orange juice, zest & vanilla bean ice-cream



Tasting Menu

WINE PAIRINGS AVAILABLE

1ST COURSE

Chef's amuse bouche selection - served upon guests' arrival

Ratatouille

Provençal vegetable ragout: tomato, zucchini, eggplant, bell peppers, served on warm baguette & topped w/ mirco-greens



Raclette

Raclette cheese melted over boiled potatoe, served w/ caramelized onion & speck



Kaiser-Schnitzel

Tender gluten-free breaded pork loin, served w/ potato salad & lingonberry

2ND COURSE

Salade de Chèvre Chaud

Butter lettuce, baked local goat cheese on crispy baguette w/ truffle honey, pear, walnut & Champagne vinaigrette

3RD COURSE

Caviar Saffron Sea Scallop

Charred Maine scallop*, topped w/ Siberian royal caviar, roasted cherry tomatoes, saffron lemon butter sauce, basil & micro-greens

4TH COURSE

Bœuf Bourguignon

Short ribs braised in red Burgundy, mushrooms, celery, carrots, herbs de Provence, served over Fettuccine

5TH COURSE

sample the best of our F.A.B. desserts

Schokoladepalatschinke

Chocolate crêpe, filled w/ chocolate ganache, strawberries, bananas, dulce de leche, served w/ crème Chantilly



The Nutella

Crêpe w/ Strawberry & Dulce de Leche



Midnight in Paris

Crêpe w/ vanilla crème brûlée custard & crispy caramel