

KRABLOONIK RESTAURANT

APPETIZERS

*Krabloonik Smoked Trout
With Horseradish Cream
\$13.25*

*Tartar of Wild Game
With Traditional Garnishes
\$14*

*Baked Brie
With Pears and Lingonberries
\$12.75*

*Hudson Valley Foie Gras
With Candied Walnuts, Citrus Bread Pudding
And Maple Glaze
\$17.95*

*Foraged Mushroom Tartlette
With Bitter Greens and Port Syrup
\$13.75*

SOUPS

*Krabloonik Wild Mushroom
\$7.25*

*Soup Du Jour
\$7.25*

CHEESES

*Manchego
Triple Cream Camembert
Cabrales
Haystack Mountain Apple-Smoked Chevre
Grafton Cheddar Aged Four Years
\$15*

*Menu prepared by Chef Matthew Maier
Sous Chef Ian Gunderud
Pastry Chef Jane Steuben*

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ENTREES

*Rocky Mountain Trout
In Cornmeal Crust with Salsa Fresca
\$27.50*

*Chef's Selection of Fish
Flown in Daily
M.P.*

*Boneless Quail Breasts
With Black Currant Sherry Jus
\$27.50*

*Farfalle and Spring Vegetables
In Porcini Cream
\$26.00*

*Chili Rubbed Wild Boar Loin
With Bourbon Glaze
\$36.75*

*South Dakota Bison Filet
With Madeira Cream
\$42*

*Venison Shortloin
With Ancho Demiglaze
\$48.75*

*North American Elk Chop
With Blueberry Port Reduction
\$48.75*

*Noisettes of Caribou
With Pear Jus
\$48.75*

*Rack of Colorado Lamb
With Roasted Garlic Demi
\$39.50*

*Tenderloin of Limousin Beef
With Gorgonzola Cream
\$34.75*

*Combination of
Caribou, Boar and Quail
\$52.75*

*Combination of
Caribou, Elk and Venison
\$54.75*