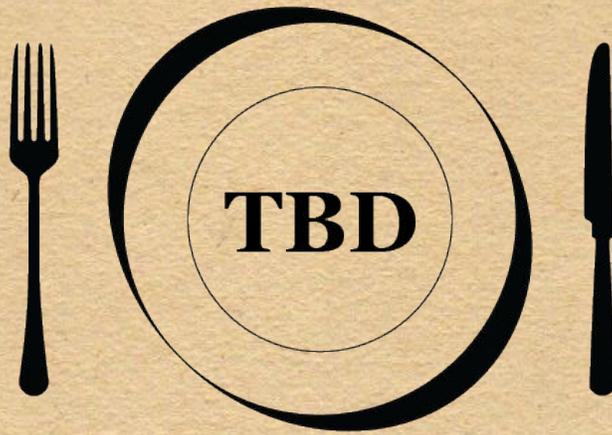


TBD Foods Menu

Fall 2019



FOODS

Think of this menu as more of a conversation starter than a final list of options.

We can easily substitute items or make changes specific to your palate.

*We look forward to cooking for you,
Terence Rogers*

*Chef/ Owner
@TBDFoods*

Canapes

Small Bites to Eat With Your Hands

Apple + Honey

sesame cracker, ricotta, chili
fermented honey

Coffee + Marrow

maple caramel, sourdough crisp

Elk TarTare Tartelette

smoked fat, onion, cherry, herbs

Blini

creme fraiche, smoke salmon,
dill

Mushroom Pate

truffle frico, mushroom pate, aged
duck, chives

Polenta Cup

smoked egg, cider bacon,
brussel kraut, chili

Smoked Trout

rye crips, maple mustard, roe

Platters

Charcuterie + Cheese - chef selection of meats + cheese crackers, nuts, jam

Crudite - seasonal roasted, smoked and grilled veggies, herb yogurt

Dips + Chips - pita, potato chips, spinach + artichoke dip, crab+trout dip,
herb yogurt

Cold + Smoked Seafood - smoked fish, oysters, spicy shrimp, trout mousse,
seasonal granita + gellees (lobster add on)



FOODS

Heavier Hor D'oeuvres

Larger Bites, Eaten with Silverware

Pierogi

pacorn squash, bacon, herbs

Bruschetta

kale pesto, smoked apples,
parmesan

Sleepy Pigs

squash, game, onion + chili puree

Fried Stuffed Shallot

balsamic blue cheese, smokey
pork

Roasted Vegetable Taco

broccoli, sweet potatoes, cauliflower,
pumpkin seeds, cotija

Smoked Chicken Slider

gold bbq sauce, slaw, sesame
roll

Fall Flatbread

squash, mushrooms, brussels,
ricotta, onions

Chefs Crudo

sRice crisp, seasonal vegetables

Bread Service

Chili + Cheddar Buttermilk Biscuits - Honey Butter

Sourdough - Whipped Herb Butter

Roasted Garlic + Herb Focaccia - Extra Virgin Olive Oil

French Baguette - Cultured Butter



FOODS

Salad

Farm Greens

goat cheese, pickled shallots, crispy quinoa,

Squash + Kale

feta, pumpkin seeds, apple vinaigrette

Curry Cauliflower

cumin yogurt, smoked carrot, maple seeds

In the Woods

olives, hearty greens, mushrooms, romano, celery root

Roasted Beet

honey walnuts, goat cheese, truffle vinaigrette

Colorado Cesar Salad

spring lettuce, green goddess yogurt, seeds, smoked trout, cured egg

Soups

Vichyssoise

potato and leek, creme fraiche, smoke trout, potato chips

Acorn Squash

berber, saffron, crispy mushrooms

French Onion

aclette, smoked onions

Pot au Feu

braised game, root vegetables, crusty focaccia bread

Posole

braised pork, green chili, chicos, hominy



FOODS

Handmade Fresh Pasta

Sage Gnocchi

ppan pesto, brown butter, smoked mushrooms, pecorino

Squid Ink Linguini

boar salami, balsamic lobster, truffle romano

Pasta Carbonara

bucatini, pecorino, parsley, egg, double smoked bacon

Tortellini

pumpkin ricotta, mushroom + herb brodo

Herb Lasagna

smoked ricotta, lamb, mushrooms, peppers

Wild Game Bolognese

tagliatelle, game, summer tomatoes



FOODS

Chef Selected Entrees

Maple Sesame Salmon

smoked celery root, broccoli

Scallops

apples, uni, brussel sprouts

Chicken + Carrots

berber carrot puree, saffron,
roasted carrots

Duck + Mushrooms

smoked duck, onions, peach
demi

Mussels + Clams

saffron broth, lamb linguica,
bread crisp

Garden Box

seasonal succotash, smoked,
raw, grilled and butter poached
vegetables

72- Hour Brisket

salsa verde, aspen moon roots
cornbread, mushrooms

Peak to Creek

elk, smoked trout, onion puree,
cherry demi

Steak + Potatoes

selection of dry aged beef, elk or
bison, smoked potatoes, seasonal
vegetables, demi glace

Lobster + Cream

chorizo, summer, fingerling
potatoesx



FOODS

Shared Entrees

(Minimum 4 Guest.)

Cast Iron Organic Chicken

summer root vegetables, schmaltz, herbs and gravy, brioche stuffing

Beef + Cabbage

smoked beef, braised cabbage, smashed potatoes, beef jus

Carnitas Style Whole Fish

chicos, corn succotash, corn tortilla, fermented hot sauce

Wild Game Sampler

steaks, sausage, dumplings, kraut

Sides

Aspen Moon Roots Corn

Polenta

Smashed Potatoes

Herb fingerlings potatoes

Potato + Onion Gratin

Patatas Bravas

Seasonal Vegetable Risotto

Farrotto

Seasonal Vegetable Succotash

Roasted Mushrooms

Seasonal Vegetables



FOODS

Desserts

Chocolate + Strawberries

brioche balls, whipped cream,
ganache

Brulee 2-ways

Pumpkin Spice, Maple Vanilla

Apple Betty

buttermilk vanilla ice cream,
bourbon

Medium Rare Cornbread

corn bread, corn pudding, corn
custard, honey popcorn

Meringue Misu

tiramisu, espresso meringue

Orange + Carrots

carrot cake, honey nuts, orange
mascarpone

Apple Sorbet

cider balsamic, citrus, sweet potato
crumble

Nutella Mousse

flourless cake, mint

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*~Terence Rogers
Chef/ Owner*



FOODS