

Telluride

Stamford Tables Summer Restaurant Weeks

Lunch Menu - \$20.10

Choice of Appetizer:

Black Bean Soup with crème fraiche & a pecorino romano crostini

Braised Free Range Chicken Dumplings with ricotta cheese and red chimichurri

Telluride Salad baby field greens, jicama, shaved manchego cheese, toasted pepitas, red grapes with a red grape vinaigrette

Caesar Salad hearts of romaine with a creamy caesar dressing, shaved pecorino romano & a herb crostini

Choice of Entrée:

Blackened Free Range Chicken Wrap with herb ricotta, tomato-sherry spread & grilled onions on a spinach wrap, served with potato salad

Parisian Pizza topped with grilled chicken, apples, scallions, mango chutney, mozzarella & brie

Four Corners Burger ground sirloin & chorizo mix, topped with chipotle barbeque sauce, avocado salsa & jalapeño jack cheese on a brioche roll, served with house fries

Telluride Crab Cake Sandwich with saffron tartar sauce & baby arugula on a brioche roll, served with chipotle vegetable slaw

Choice of Desert:

Key Lime Pie with raspberry & mango coulis

Miniature Crème Brûlées one vanilla & one butterscotch

Banana Misu with raspberry & mango coulis

Chocolate English Toffee Bread Pudding with vanilla ice cream

Telluride

Stamford Tables Summer Restaurant Weeks

Dinner Menu - \$30.10

Choice of Appetizer:

Beef Tenderloin Empanadas wild mushrooms, poblano pepper & smoked charred tomato sauce

Black Bean Soup with crème fraiche & a pecorino romano crostini

Braised Free Range Chicken Dumplings with ricotta cheese and red chimichurri

Telluride Salad baby field greens, jicama, shaved manchego cheese, toasted pepitas, red grapes with a red grape vinaigrette

Caesar Salad hearts of romaine with a creamy caesar dressing, shaved pecorino romano & a herb crostini

Choice of Entrée:

Prosciutto Wrapped Amish Chicken Breast stuffed with applewood-smoked mozzarella and vegetables, served with potato pancake and a roasted shallot - cranberry sauce

Penne San Diego with grilled atlantic salmon, sweet peas, sundried tomatoes, capers, and a light dill cream sauce

Grilled Natural Beef Tenderloin with cabernet risotto croquette, grilled vegetables and wild mushrooms in sherry sauce

Grilled Atlantic Salmon with mashed potatoes, grilled vegetables and tomatillo sauce

Marinated Skirt Steak with chipotle vegetable coleslaw, plantain croquette & five pepper sauce

Choice of Desert:

Key Lime Pie with raspberry & mango coulis

Miniature Crème Brûlées one vanilla & one butterscotch

Banana Miso with raspberry & mango coulis

Chocolate English Toffee Bread Pudding with vanilla ice cream