



PINE CREEK
COOKHOUSE

A WINTRY NIGHT....

*On starry winter nights,
a unique and romantic experience awaits you.*

*To start this adventure the choice is yours:
either a lantern lit cross-country ski tour,
or a trip back in time on a horse-drawn sleigh
taking you into the beautiful Castle Creek Valley.*

*Awaiting you at the end of the trail,
a glowing fireplace to warm your fingers and toes,
a wonderful selection of hot drinks,
and an epicurean delight to fulfill the heartiest of appetites.
A selection from our extensive fine wine list
will complete this unforgettable experience.*

*** FIRST COURSE ***

Chef's Selection of Appetizers

*** SECOND COURSE ***

SOUP DU JOUR

Selection Changes Daily, Please Ask Your Server

COOKHOUSE SALAD

*Organic Greens, Apples, Candied Pistachios, Dried Cranberries,
Cambozola Cheese and Maple Balsamic Vinaigrette*

Please Inform Your Server of Any Food Allergies.



★ THIRD COURSE ★

THREE CHEESE LASAGNA

*Fresh Grilled Vegetables, Basil,
Tomato Sauce with Fontina, Parmesan, and Goat Cheeses*

ORGANIC FREE-RANGE CHICKEN

*Stuffed with Prosciutto, Basil, Sun-Dried Tomato and Goat Cheese,
With Two Mustard Sauce and Wild Rice Pilaf*

GRILLED SALMON

Olive Oil-Dill-Dijon Marinade, Dill-Caper-Sweet Vermouth Sauce and Couscous

HERB CRUSTED TROUT

Basil Citrus Sauce with Crayfish Butter and Herbed Piave Risotto

GRILLED BUFFALO TENDERLOIN

*Port, Balsamic Vinegar and Demi-Glace Reduction,
Topped with Bleu Cheese and Smoked Mashed Potatoes*

ROASTED ELK LOIN (\$15 UPCHARGE)

*Rubbed with Cinnamon, Coriander and Cumin, Wild Mushroom Sauce,
And Scalloped Potatoes with Bacon and Caramelized Onion*

GRILLED LAMB LOIN CHOP (\$15 UPCHARGE)

*Marinated in Roasted Garlic, Mint and Olive Oil, with Tomato-Mint-Lamb Glace,
And Roasted Gold Potatoes*

All Entrees Except Lasagna Served with a Medley of Sautéed Vegetables.

No Substitutions, Please.

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WINTER LUNCH MENU

HOMEMADE BANANA-WALNUT BREAD \$3

SOUP DU JOUR

Selection Changes Daily, Please Ask Your Server

Cup \$9 Bowl \$11

SMOKED TROUT \$14

Cornichons, Red Onion, Caper Berries, Mustard-Dill Sauce and Bread Sticks

WILD GAME MOMOS \$9

Spicy Roasted Tomato Sauce

COOKHOUSE SALAD \$10

*Organic Greens, Apples, Candied Pistachios, Dried Cranberries,
Cambozola Cheese and Maple Balsamic Vinaigrette*

GRILLED HEARTS OF ROMAINE CAESAR \$12

*Mountain Version of the Classic Caesar, with Quinoa Tabbouleh,
Parmigiano Reggiano, and Pine Nuts*

Available with Chimmichurry Marinated Chicken \$8

Or Dijon-Vermouth Marinated Salmon \$10

GRILLED QUAIL SALAD \$21

*Our Popular Cookhouse Salad Topped with Grilled Quail Marinated
in Garlic, Shallot, Maple Syrup and Dijon Mustard*

18% Gratuity Added to Parties of 6 or More, and to Any Parties with Guests on the Sleigh
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SPINACH AND MUSHROOM CREPES \$12

Topped with Crème Fraîche and Seasonal Fruits

HERB-CRUSTED TROUT \$19

Basil-Citrus Sauce with Crayfish Butter and Herbed Piave Risotto

PANINI DU JOUR \$17

Selection Changes Daily, Please Ask Your Server

Served with Smoked Mashed Potatoes

THREE CHEESE LASAGNA \$17

Fresh Grilled Vegetables, Basil,

Tomato Sauce with Fontina, Parmesan, and Goat Cheeses

SHERPA STEW \$15

Selection of Wild Game, Carrots, Celery, Onion, Potatoes, Spinach

Wild Mushrooms, Homemade Pasta Dumpling in a Curried Broth with Curry Crouton

CHILI DU JOUR \$15

Selection Changes Daily, Please Ask Your Server

Served with Cheddar Cheese and Sour Cream

WILD GAME MEATLOAF \$20

Buffalo, Elk, and Venison in a Mushroom-Burgundy Sauce with Smoked

Mashed Potatoes and Sauteed Vegetables

DUCK CONFIT MACARONI AND CHEESE \$20

House-Made Duck Confit, Smoked Gouda Cheese, and Pasta,

With Spinach, Parsnip, and Balsamic Drizzle

GRILLED BUFFALO TENDERLOIN \$38

Port, Balsamic Vinegar and Demi-Glace Reduction, Bleu Cheese and Smoked Mashed Potatoes

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