

# Wind Crest Menu

This menu represents an array of options at our multiple restaurants.

---

## TO START

### Olathe Corn & Bacon Chowder

### Southwestern Black Bean Soup

queso fresco, corn tortilla strips

### Butternut Squash Bisque

with toasted sunflower seeds

### Caesar Salad

whole leaf romaine hearts, Parmesan tuile, toasted pepita, caesar dressing, herbed crostini

### Roasted Red & Golden Beets

mesclun, haystack mountain chevre, candied pecans, shallot-rice wine vinaigrette

### Harvest Salad

chilled quinoa, dried cranberries, apricots, basil, baby spinach, roasted walnuts, sherry vinaigrette

### Smoked Trout Napoleon

lemon mascarpone, caraway flatbread, fried caper aioli

### Roast Tenderloin

crostini, whole grain mustard cream cheese, red onion marmalade

### Melon & Proscuitto

Rocky Ford cantaloupe, proscuitto ham, lime, balsamic reduction

## SEA

### Pan Seared Trout

pine nut butter

### Sautéed Shrimp Tortellini

in a Southwestern pesto, queso fresco

### Grilled Salmon

chipotle butter, fresh lime

### Golden Seared Dry Packed Scallops

over green chile risotto, citrus butter

## LAND

### Gourmet Bison Burger

crisp pancetta, smoked gouda, avocado pico de gallo, brioche bun

### Fat Tire Braised Short Ribs

caramalized onion risotto, oven roasted mushrooms

### Grilled Colorado Lamb Chops

jalapeno-tomato jam, au gratin potatoes

### Pan Seared Duck Breast

sun dried cherry demi-glace, wild rice pilaf with feta and dried apricots

### Buffalo Rib Eye

tomato-chipotle bourbon demi-glace, Yukon gold-pepper jack cheese smashed potatoes

### Chicken Paillard

palisade peach salsa, asparagus risotto

# Wind Crest Menu

## FIELD

### Moroccan Spiced Roasted Vegetables

vegan meat substitute, Moroccan couscous, crispy chick peas

### Barley Risotto

roast butternut squash, caramelized onions, arugula, sage pesto, crispy onions

### Roasted Mushroom Polenta

soft polenta, vegan meat substitute-tomato ragu, roasted mushrooms, red wine gastrique

### Petite Filet

with duck fat potato croquettes, charred red wine onion crown, rosemary au poivre

## DESSERTS

### Palisade Peach Cobbler

### Mountain Berry Crème Brûlée

### Flourless Chocolate Cake

with raspberry puree, whipped cream

### NSA Cheesecake

with fresh strawberry compote

### Moose Tracks Ice Cream

### Fresh Seasonal Fruit

### Dried Cherry Apricot Bread Pudding

with whiskey sauce

### Banana Pretzel Parfait

with chocolate and butterscotch sauces

## ON THE SIDE

Grilled Lemon Asparagus

Spiced Crispy Chick Peas

Bacon, Onion, Haricots Verts

Braised Rainbow Chard  
With Chipotle-Lime

Risotto Cakes

Caramelized Onions, Stout  
Braised Cabbage

Crisp Brussel Sprouts

Roasted Cauliflower

*This is just a sampling of a menu that our restaurants will offer.*