

Food & Wine Vintners Dinners at the Caribou Club

In honor of the 28th annual Aspen Food & Wine Classic, Caribou Club invites enthusiasts to our Vintners Dinners. After dinner they may also enjoy our bar, nightclub & dancing.

Caribou Club Welcomes

Tête De Cuvée - \$175 per person

Sunday June 20, 2010

Reception with passed hors d'œuvres

Ruinart Blanc de Blancs

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First Course

#### Chilled Ballotine of Salmon

avocado-seaweed salad, mango-champagne  
mignonette, roe

*Krug Grande Cuvée*

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Second Course

Wild Hot Spring Onion

white velouté-nutmeg foam, young confit
onions-hazelnut purée

2000 Dom Pérignon

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Third Course

#### Crunchy Lobster Beignet

pea shoot salad, yuzu aioli  
*1998 Veuve Clicquot La Grande Dame*

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Fourth Course

Squab Carnitas

wild mushroom-sweet corn porridge, rocket, garlic confit
1998 Veuve Clicquot La Grande Dame Rosé

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Dessert

#### Vanilla Cream Macaroons

raspberry jam, vanilla goat cheese anglaise  
*Moët & Chandon Nectar Impérial Rosé*

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### Caribou Club Welcomes

Chalk Hill Winery - \$150 per person

Saturday June 19, 2010

#### Reception with passed hors d'œuvres

*Chalk Hill Sauvignon Blanc*

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First Course

Seared Scallop Mornay

confit leeks, toasted almond purée, gruyere foam,
smoked bread crumbs

Chalk Hill Chardonnay

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Second Course

#### Goat Cheese and Raisin Tortelloni

cola braised short rib bolognese, toasted pine nuts

*Chalk Hill Merlot*

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Third Course

Peppered Elk Loin

heirloom broad beans, braised bacon, sweet onion bordelaise
Chalk Hill Cabernet Sauvignon

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Dessert

#### Chocolate Mélange

mousse, ganache, croquant and orange sorbet  
*Chalk Hill Late Harvest Semillon*

### Caribou Club Welcomes

King Estate Winery - \$125 per person

Friday June 18, 2010

#### Reception with passed hors d'œuvres

*King Estate, Signature, Pinot Gris*

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First Course

Watermelon and Feta

toasted pine nuts, rocket, ice wine vinaigrette
King Estate, Domaine, Pinot Gris

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Second Course

#### Grilled Quail

mâche, pomegranate pearls, polenta sticks,  
foie gras-pinot noir glace

*King Estate, Signature, Pinot Noir*

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Third Course

Tomato Roasted Colorado Lamb Loin

brava potatoes, caramelized spring onions,
rosemary-lamb jus

King Estate, Domaine, Pinot Noir

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Dessert

#### Pear Four Ways

poached, cake, sauce, tuile  
*King Estate, Vin Glacé, Pinot Gris*

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### Caribou Club Presents

14<sup>th</sup> Annual Tequila Madness - \$90 per person

Thursday June 17, 2010

#### Reception with passed hors d'œuvres

*Patrón Silver Cosmos*  
*Patrón Reposado Margaritas*  
*1800 Silver Select 100 proof*

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First Course

Baked Oysters Poblano

fresh Island Creek oysters, bacon, tomato, hollandaise
Charbay Silver *Cuervo Platino*

Corzo Silver

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Second Course

#### Sage Roasted Chicken

jicama, spinach, jalapeño vinegar  
*Casa Noble Reposado* *Corralejo Reposado*  
*Herradura Reposado*

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Third Course

Surf-n-Turf Tamales

lobster, shrimp custard; chili-rubbed angus filet, braised short ribs
Maestro Dobel Añejo *Patrón Añejo*

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Dessert

#### Molten Aztec Chocolate Cake

tequila sorbet  
*Don Julio 1942* *Cuervo Reserva de la Familia*  
*Gran Centenario Leyenda*

**Reception begins at 7:30pm, dinner at 8pm.**

Tax and gratuity are not included. Please have your concierge call 970-925-2929 for reservations.

Credit card required to hold reservation. 24 hour cancellation is \$50 per person.