

# *Briarhurst Manor Estate*

*Listed On The National Register Of Historic Places*

*The Former Home Of Dr. William A. Bell,  
Cofounder Of The Denver Rio Grande Railway*

*Proprietor Ken Healey & Executive Chef Tyler Peoples Wish You Bon Appétit  
We Appreciate Your Patronage Of Our Establishment*

# *Briarhurst Manor Celebrates Its 37<sup>th</sup> Anniversary*

*Established 1975*

*As we celebrate 37 years of culinary artistry by featuring the finest in award-winning rocky mountain cuisine, I invite you to relax in one of our nine historic dining rooms. Savor the food & wine of Colorado in one of the state's most distinctive restaurants & take pleasure in this unique experience.*

*We strive to honor the history of the home of Dr. Bell by stirring memories of life here in what was then known as the "Saratoga of The West". It is our desire that you enjoy the culmination of over 139 years of history with our vision of the many culinary delights prepared for the family of Dr. William & Cara bell by the first chef of the briarhurst manor, Antonio Manasteriotti.*

*By incorporating a wide variety of indigenous, locally-grown products, combined with a blend of classic & innovative culinary techniques, we will share with you what goods he would have grown foraged, purchased & bartered to create his style of early Colorado Cuisine*

*Our dining rooms, patios & gazebos are all available for private parties celebrating a variety of special occasions: intimate dinners for two, proposals, weddings, rehearsal dinners, birthdays, anniversaries, company dinners, banquets, wine tastings, prix fixe dinners, holiday dinners, bridal showers & those grand parties of 400 or more.*

*As the stewards of this fine estate, we encourage your comments so that we may grow & improve the quality of our food & service, making each of your visits more enjoyable than the last. Please obtain a comment card from your server to share your thoughts & join our mailing list for notices where we can honor you with a birthday & anniversary gift.*

*Ken Healey  
President*

*Tyler Peoples  
Executive Chef*

## ***Appetizers***

### ***Escargot***

*Garlic Butter, Pancetta, Fontina  
En Barquette 10*

### ***Scallops a l'Americaine***

*Seared Scallops,  
Sauce Americaine Lobster 12*

### ***Baked Brie***

*Wrapped In Puff Pastry,  
Apricot Galliano Conserve 14*

### ***Artisan Cheese Slate***

*An Assortment Of Fine Cheeses  
From Around The World 18*

### ***Seared Hudson Valley Foie Gras***

*Warm Tomato Muscato Jam 29*

### ***Antipasto Slate***

*Marinated Artichoke & Mushrooms,  
Duck Salami, Fine Olives &  
House Made Mozzarella 16*

## ***Four Course Dinners***

*Entrée Prices Include Breads, Soup Or Salad,  
Intermezzo & Handcrafted Dessert*

## ***Soup & Salad***

### ***Sherried Lobster Bisque***

***Cara's Salad Maison***  
*Field Greens, English Cucumber,  
Tomato & Endive;  
Choice of House Dressings*

### ***Soup Du Jour***

***Caprese Salad***  
*House Made Mozzarella Cheese  
Thick Cut Beef Steak Tomatoes  
Truffle Infused Fine Olive Oil*

### ***Duck & Watercress (Add \$8)***

*Marinated Roast Breast, Fresh Watercress,  
Strawberry-Shallot Marmalade*

*It Is Our Pleasure To Provide A Private Room For Your Dining Experience  
Split Checks & Groups Of Six Or More Guests Will Be Subject To A 20% Service Charge*

## **Entrées**

*Entrée Prices Include Breads, Cara's Salad Maison,  
Intermezzo & A Handcrafted Dessert*

### **Duck Cassandra**

*Duck Shank Confit, Seared Duck Breast,  
Ginger Grand Marnier Sauce 39*

### **Classic Trout Amandine**

*Pan Seared Rainbow Trout,  
Toasted Almonds, Sauce Bercy,  
Capellini Pasta 35*

### **Steak Diane**

*Tender Seared Beef Medallions,  
Mushrooms, Shallots, Cognac,  
Veal Stock Reduction 39*

### **Elk Steak Au Poivre**

*Black Pepper Seared Tender Elk Steak Served  
With A Green Peppercorn Cream Sauce 49*

### **Roast Chicken Provencal**

*Haricot Verts, Cipollini Onions 35*

### **Grilled Lamb T-Bone**

*Creamed Celeriac, Boulder Goat Cheese,  
Roast Corn Velouté 49*

### **Pan Seared Sea Scallops**

*Cannellini Bean, Speck Ham, Buerre Blanc,  
Pomme Maxim 41*

### **Financier De Colette**

*Puff Pastry, Forest Mushrooms,  
Sweet Peppers, Smoked Gouda Cheese,  
White Truffle Pistachio Cream 30*

### **Calamari A La Carbonara**

*Ribbon Cut Calamari, Pancetta,  
English Peas, Sun Dried Tomatoes, Basil,  
Liaison Of Eggs & Cream 36*

### **Thick Cut 16oz Rib Eye Steak**

*Caramelized Onions, Sauce Bordelaise 47*

## **Handcrafted Desserts**

*Our Entrée Price Includes One Of The Following Creations*

### **Passion Fruit Panna Cotta**

*Passion Fruit Vanilla Glace*

### **Chocolate Turtle Pie**

*Flourless Chocolate Tort, Caramel Mousse  
Chocolate Ganache Pecans*

### **Classic Crème Brulee**

*Custard Royal, Turbinado Sugar*

### **Champagne Poached Pear**

*Honeyed Mascarpone,  
Chocolate & Walnuts*

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## ***Children's Menu***

*Available For Children Age 10 & Younger  
All Entrees Come With Cara's Salad Maison & Intermezzo*

### ***Fruit & Cheese Plate***

*An Arrangement Of Fresh Fruits,  
Vegetables, Berries & Cheeses 10*

### ***Chicken Fritters***

*Served With Vegetables & Potatoes  
Honey Mustard Or Ranch Dressing 12*

### ***Petite Beef Filet***

*Beef Tenderloin With Mushroom Sauce,  
Potatoes & Vegetables 18*

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