



Windsor Hotel



Dining Room Menu

Appetizers

Windsor House Salad 9

Mixed Greens, Shallots, Cucumber, Cherry Tomatoes, Bacon, Bleu Cheese Crumbles, House-Made Ranch

Local Mushroom & Leek Tart 12

Creede 18yr Balsamic, Arugula

Roasted Local Bison Bone Marrow 12

Pickled Mustard Seed, Beer Onion Jam, Parsley, Grilled Bread

Meat & Cheese Plate 14

Local Cured Meats, Haefeli's Honey, Cornichons, Toasted Baguette, Whole Grain Mustard, Selection of Cheeses

Beet & Local Goat Cheese Terrine 10

Sliced Local Beets, Local Fresh Goat Cheese, Spring Vegetables, Arugula, Pesto

Main

12oz Hand-Cut NY Strip 30

Local Potato Puree, Roasted Seasonal Vegetables, House Steak Sauce, Compound Butter

Pan Roasted Rainbow Trout 26

Sun Dried Tomato Orzo, Roasted Seasonal Vegetables, Artichoke Caper Pan Sauce

Grilled Double Bone-In Pork Chop 28

Brown Butter Barley Risotto, Spring Vegetables, Maple Bourbon Gastrique

Fresh Pasta with Carrot Top Pesto 20

Roasted Spring Vegetables, Parmesan Cheese

Braised Rabbit Mole Stuffed Sopapillas 28

Spiced Braised Rabbit, Dark Mole, Rice, Crema, Pickled Vegetables