



RIDE A MOONLIT GONDOLA TO AN UNFORGETTABLE DINING EXPERIENCE TWO MILES HIGH!



Five-course meal includes an appetizer, soup, salad, choice of entrée & dessert.
Selections may change nightly, vegetarian options available.

APPETIZERS

SMOKED SALMON MOUSSE

Locally smoked salmon on a crostini with capers, red onion, & lemon-infused extra virgin olive oil

ELK WELLINGTON

Ground elk tenderloin, orange blossom honey & green peppercorn goat cheese wrapped in phyllo

SOUPS

SAN LUIS POTATO & CORN CHOWDER

LOBSTER BISQUE

SALAD

Bib lettuce, candied walnuts, raspberries, & stilton cheese with a champagne pear vinaigrette

ENTRÉES

All entrées are served with baby carrots, baby squash and asparagus

ELK Tournedos - A Sunspot Classic!

Elk tenderloin, sun-dried cherry demi-glace & roasted baby potatoes

ROASTED WING TIP CHICKEN

Duo of pan roasted chicken breast with honey bourbon nut sauce & vegetable orzo

PAN SEARED STEELHEAD TROUT

Boneless filet with citrus beurre blanc & vegetable orzo

COLORADO LAMB

Frenched rib chop with pomegranate reduction & roasted baby potatoes

STUFFED BUTTERNUT SQUASH

Roasted butternut squash stuffed with vegetable orzo and grilled portabella mushroom

BUFFALO TENDERLOIN

Tellicherry pepper encrusted with port wine reduction & Yukon Gold mashed potatoes

BEEF RIB EYE

Rib eye with wild mushroom demi-glace & Yukon Gold mashed potatoes

Friday & Saturday Evenings and Holidays, December 17, 2010 thru March 2011.
Reservations are required. Call 970.726.1446

FINALE - SELECTION OF CHEF'S DECADENT DESSERTS

Treat yourself fireside while toasting a world-class scotch, port, cognac or specialty coffee!

Ask about our \$10* gondola ride to enjoy cocktails or hot cocoa at Sunspot's stone hearth fireplace. *Drinks are at menu prices.

ROBERT MONDAVI
PRIVATE SELECTION.

