

Field to Fork Dinner
Monday, June 22nd, 2009
FICP Education Forum
Cheyenne Mountain Resort

Passed Hors D' Oeuvres upon Arrival

Rare Seared Rocky Mountain Beef on Crostini, Horseradish Aioli
Poblano Cheddar Cream Shots

Appetizer

Onion Confit and Goat Cheese Tart, Tawny Port Demi

Salad

Watercress & Micro Green Blend, Naturescape, CO
Heirloom Tomatoes, Fresh Radish, Roasted Organic Beets, and Basil Vinaigrette

Entrée

Grilled Bison Tenderloin, Rocky Mountain Natural Meats, and Colorado Raised Chicken
Gruyere Potato Leek Stack, Juniper Honey, Macerated Raspberries
Vegetarian Option: Portabella Mushroom Napoleon layered with Tomato and Fresh
Buffalo Mozzarella

Dessert

Chocolate Pot De Crème, Meadow Gold Dairy, CO
Lady Fingers and Rose Water Strawberries

Wine Service

From the Trinchero Family Estates, California
“What is good for the vine, is good for the wine”

Jargon Pinot Noir

Menage a Tris, White

Montevina, Terra d'oro Zinfandel Port