

HEARTHSTONE

restaurant

Come as you are and relax in the warmth and comfort of our romantic, 120 year-old Victorian home. Located one block off Main Street at the corner of Washington & Ridge Streets, just across from the Breckenridge Theatre. Our richly decorated Victorian Lounge offers magnificent views of the majestic Ten Mile Range and is a delightful atmosphere to enjoy apres ski or late night dessert and cappuccino. Our eclectic menu offers modern American cuisine which features wild game, a variety of fresh seafood flown in from both coasts and the gulf, hand-cut steaks and specialty chicken dishes. Complement your selection with an offering from our Wine Spectator "Award of Excellence" wine list. Groups and reservations are always welcome at the Hearthstone. We are pleased to accommodate all of your entertaining needs in the warmth of our restaurant or one of our other charming locations.



130 south ridge street
breckenridge, colorado 80424
restaurant phone 970.453.1148
jen's phone 970.453.1023
www.stormrestaurants.com

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STARTERS

priced per person & for a minimum of twenty guests

main street 7

house smoked rocky mountain trout
with herbed goat cheese

smoked chicken quesadilla
with vermont cheddar

sherry mushroom filo triangles



blue river 8

brie en croute

crab cakes

venison tostada



ten mile range 9

black bean shrimp
with mango coulis

bacon wrapped scallops
with maple soy glaze

petite beef wellington



ridge street 10

lobster
with anasazi corn cakes

sesame seared tuna

duck confit
with huckleberry preserve

DESSERTS

chocolate mousse 7

creamy dark chocolate mousse; crème anglaise; caramel glass

crème brûlée 7

vanilla custard; crisp sugar top; seasonal garnish

huckleberry bread pudding 7

balsamic huckleberry sauce; crème anglaise

all prices subject to applicable sales tax and gratuity
some items are seasonal and may be substituted

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menu one

to be served in the warmth of our
120-year-old victorian home

ENTREES

all guests will begin with a house salad &
freshly baked artisan bread

colorado rack of lamb
herb crusted rosen ranch lamb;
cabernet wild mushroom demi;
parmesan reggiano risotto; spinach

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elk chops
pan seared; port huckleberry demi;
sliced fingerling potatoes cooked in
a brie cheese cream; snap peas



petite filet & lobster tail
grilled beef tenderloin; lobster tail;
caramelized shallot & cognac butter;
grilled asparagus; twice baked potato; truffle oil



ahi tuna
sesame crusted tuna; citrus soy sauce; wasabi;
grilled bok choy; jasmine rice

38 per guest

wine suggestions

van duzer, "estate", pinot noir, *willamette valley, oregon* 47
j wine company, chardonnay, *russian river valley* 75
robert mondavi, "napa valley", *napa* 48
chateau st. jean, cabernet sauvignon, *sonoma* 58
cloudy bay, sauvignon blanc, *marlborough, new zealand* 48
jordan, pinot noir, *russian river valley* 62

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menu two

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ENTREES

all guests will begin with a house salad &
freshly baked artisan bread

filet of beef
grilled filet; cabernet reduction;
manchego anna potato;
sauteed garlic spinach



nebraska free range chicken
prairie raised chicken stuffed with mouco camembert;
smoked cherry demi; apple parsnip puree



king salmon
seared salmon; lobster corn sauce;
grilled asparagus;
yukon gold potato & scallion hash

31 per guest

wine suggestions

bonfanti, malbec *mendoza, argentina* 49
souverain, cabernet sauvignon, *alexander valley* 45
honig, sauvignon blanc, *napa* 32
la crema, chardonnay, *monterey* 42

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menu three

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ENTREES

all guests will begin with a house salad &
freshly baked artisan bread

prime rib

twelve ounce slow roasted prime rib;
vermont white cheddar potatoes au gratin;
creamed spinach; au jus



nebraska free range chicken

red curry thai coconut sauce;
carrots & snap peas; jasmine rice;
tomato mint garnish



colorado striped bass

pistachio crusted striped bass; lemon butter sauce;
roasted squash & ginger puree; snap peas

28 per guest

wine suggestions

coppola, "diamond series", merlot, *california* 36

hogue, "reserve", cabernet sauvignon,
wahlake slope, washington 52

willamette valley vineyards, pinot gris,
willamette valley, oregon 29

macrostie, chardonnay, *carneros* 43

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menu four

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ENTREES

all guests will begin with a house salad &
freshly baked artisan bread

colorado lamb shank
braised mediterranean style;
jumping good goat cheese polenta;
port wine poached figs



idaho rainbow trout
almond crusted;
lemon butter sauce, sage potato hash;
sautéed baby carrots



tagliatelle pasta
parmesan reggiano white truffle cream sauce;
asparagus tips

26 per guest

wine suggestions

broquel, malbec, *mendoza, argentina* 34
chateau ste. michelle, cabernet sauvignon,
"indian wells", *columbia valley, washington* 34
drylands, sauvignon blanc, *marlborough, new zealand* 35
kendall-jackson, "vintners reserve",
chardonnay, *california* 32

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host bar

ask about our award winning wine list

BEERS

- budweiser, *american-style lager* 3.50
- bud light, *american-style light lager* 3.50
- *coors light, *american-style light lager* 3.50
- *colorado native, *amber lager* 4.50
- *avery ellie's brown, *american brown ale* 4.50
- *avery white rascal, *belgian white ale* 4.50
- *bristol laughing lab scottish ale 4.50
- *boulder brewery hazed and infused, *american pale ale* 4.50
- *breckenridge avalanche, *amber ale* 4.50
- dogfish head 90 minute ipa 7.50
- *great divide denver pale ale, *english-style pale ale* 4.50
- *left hand milk stout, *sweet stout* 5
- *left hand sawtooth ale, *pale ale* 4.50
- *new belgium fat tire, *amber ale* 4.50
- *new belgium trippel, *belgian style ale* 4.50
- *odell 90 shilling, *amber ale* 4.50
- *odell easy street wheat 4.50
- stone ipa 5
- amstel light, *pale lager* 4.50
- corona, *pale lager* 4.50
- heineken, *pale lager* 4.50
- heineken light, *pale lager* 4.50
- stella artois, *lager* 4.50
- st. pauli girl *non-alcoholic* 3.75

ask your server about our beer of the month

*made in colorado

COCKTAILS

call 6

absolut vodka, bombay gin,
bacardi rum, j & b scotch,
jim beam bourbon & sauza gold tequila

premium 7

stolichnaya vodka, tanqueray gin,
captain morgan rum, myer's rum,
jameson's irish whiskey
& christian brothers brandy

super premium 8

ketel one vodka & chivas regal scotch

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