

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, 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.



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

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STARTERS

priced per person & for a minimum of twenty guests

main street 8

house cured salmon stack
with herbed goat cheese

smoked chicken quesadilla
with vermont cheddar

mushroom duxelle wellington



blue river 9

buena vista goat cheese
& fig galette crab cakes
fresh horseradish; lemon gremolata

venison tostada
tomatillo pico; cilantro



ten mile range 10

shrimp with lemon saffron sauce
prosciutto wrapped scallops
with maple soy glaze

lemon rosemary beef brochette
with sundried apricot stranahan's whiskey sauce



ridge street 12

butter poached lobster
on anasazi corn cake

sesame seared tuna
on wonton crisp with wasabi aioli

duck confit
with huckleberry preserve

DESSERTS

chocolate mousse 7

creamy dark chocolate mousse; crème anglaise

crème brûlée 7

vanilla custard; crisp sugar top; seasonal garnish

pumpkin white chocolate
bread pudding 7
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

organic field green salad
ginger raspberry vinaigrette; shaved fennel;
grape tomatoes; buena vista goat cheese;
toasted almonds

&

freshly baked artisan bread

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

OR

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

44 per guest

wine suggestions

van duzer, "estate", pinot noir, *willamette valley, oregon* 39
robert mondavi, "napa valley", merlot *napa* 53
chateau st. jean, cabernet sauvignon, *sonoma* 63
cloudy bay, sauvignon blanc, *marlborough, new zealand* 58

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menu two

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

ENTREES

all guests will begin with a

organic field green salad
ginger raspberry vinaigrette; shaved fennel;
grape tomatoes; buena vista goat cheese;
toasted almonds

&

freshly baked artisan bread

filet of beef

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



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

38 per guest

wine suggestions

bonfanti, malbec *mendoza, argentina* 58
souverain, cabernet sauvignon, *north coast* 44
honig, sauvignon blanc, *napa* 39
la crema, chardonnay, *monterey* 49

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menu three

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ENTREES

all guests will begin with a

organic field green salad
ginger raspberry vinaigrette; shaved fennel;
grape tomatoes; buena vista goat cheese;
toasted almonds

&

freshly baked artisan bread

prime rib

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



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

32 per guest

wine suggestions

coppola, "diamond series", merlot, *california* 42

hogue, "reserve", cabernet sauvignon,
wahlukelike slope, washington 69

willamette valley vineyards, pinot gris,
willamette valley, oregon 39

macrostie, chardonnay, *carneros* 43

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menu four

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ENTREES

all guests will begin with a

organic field green salad
ginger raspberry vinaigrette; shaved fennel;
grape tomatoes; buena vista goat cheese;
toasted almonds

&

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

29 per guest

wine suggestions

broquel, malbec, *mendoza, argentina* 39
chateau ste. michelle, cabernet sauvignon,
"indian wells", *columbia valley, washington* 35
drylands, sauvignon blanc, *marlborough, new zealand* 39
kendall-jackson, "vintners reserve",
chardonnay, *california* 35

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h o s t b a r

ask about our award winning wine list

B E E R S

- *coors colorado native, *amber lager* 4.50
- *new belgium fat tire, *amber ale* 4.50
- *new belgium blue paddle, *pilsner lager* 4.50
- *odell easy street, *wheat* 4.50
- hoegaarden, *belgian white* 4.50
- *boulder brewery mojo, *india pale ale* 4.50
- *breckenridge avalanche, *amber ale* 4.50
- full sail session, *lager* 4.50
- *breckenridge vanilla porter 4.50
- *great divide yeti, *imperial stout* 4.50
- *odell cutthroat, *porter* 4.50
- widmer pitch black, *black indian pale ale* 4.50
- budweiser, *lager* 3.50
- bud light, *light lager* 3.50
- *coors light, *light lager* 3.50
- corona, *mexican lager* 4.50
- stella artois, *belgian lager* 4.50
- heineken, *dutch lager* 4.50
- amstel light, *dutch light lager* 4.50
- bard's, *gluten-free* 4.50
- st pauli girl, *non-alcoholic* 3.75

*made in colorado

C O C K T A I L S

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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