



ROUGE

BY SERENDIPITY CATERING



STARTERS

Roasted Carrot Risotto 12

Goat Cheese, English Peas, Leeks, Gold Raisins, Basil Butter

Jamon Serrano & Fresh Ricotta 15

Mission Figs, Pistachios, Calabrian Chili Honey, Sesame Grissini, Basil

Roasted Colorado Corn Bisque 12

Mushrooms, Cilantro, Truffle Poblano Coulis

Belgium Endive & Butter Lettuce 11

Anjou Pear, Point Reyes Bleu, Radish, Walnuts, Lemongrass Pear Vinaigrette

Wild Mushroom Tartine 12

Cashew Tahini, Burnt Onions, Fresh Herbs, Pimenton Oil

Chicken Liver Pate 15

Pickled Mustard Seeds, Cherry Preserves, Grilled Country Bread

ENTREES

Colorado Bison Tenderloin 42

Potato & Leek Gratin, Jumbo Asparagus, Cured Tomatoes, Black Truffle Jus

Braised Angus Beef Short Rib 38

Buttermilk Smashed Potatoes, Haricot Vert, Wild Mushrooms, Mustard Seeds, Colorado Cherry Jus

Roasted Atlantic Salmon 38

Sweet Corn & Mushroom Succotash, Marble Potatoes, Baby Tomatoes, Yellow Pepper Romesco

Herb Grilled Cauliflower Steak 29

Summer Vegetables, Roasted Potatoes, Poached Pear, Gold Raisins, Red Beet Coulis

Grilled Elk Tenderloin 42

Peach Herb Risotto, Minted English Peas, Roasted Beets, Smoked Pepper Jus



ROUGE
BY SERENDIPITY CATERING

DESSERTS

S'mores Semifreddo 10

Banana Cremeux, Toasted Marshmallow, Graham Sable, Bruleed Banana

Peach & Strawberry Cheesecake 10

Strawberry Whipped Ganache, Strawberry Chips, Peach Gelee

Honey Yogurt Panna Cotta 10

Pistachio Crumble, Cherry Foam, Fresh Cherries

Mocha Chocolate Mousse Sponge 10

Dulce de Leche Cremeux, Hazelnut Crunch, Cocoa Nib Tuile, Mascarpone Cream

BEVERAGES

Christopher Michael Cabernet Sauvignon

14

Rimapere Pinot Noir

14

Mirth Chardonnay

12

Care White

12

Coors Light

10

Coors Banquet

10

4 Noses Bout Damn Time IPA

10

Odell 90 Shilling

10

Prosecco

12

Moscow Mule

16

Old Fashion

16

Negroni

16

Margarita

16

Aperol Spritz

16

Soda (Coke, Diet Coke, Sprite)

5

Iced Tea or Lemonade

5