

Seminars at Steamboat - 2019

Monday, July 8th – Three Peaks Grill – 7:00 PM

MENU

Peaks Caesar Salad – Romaine/tomato/garlic parmesan crouton – Caesar Dressing

Grilled Beef Medallion – Beef Medallion/Blue Cheese Crust/Green Bean Tomato Sauté
Scallion Whipped Potato/Caramelized Shallot Demi

Dessert – Callebaut Mousse Cake – Chocolate Cake

Monday, July 15th – Three Peaks Grill – 7:00 PM

MENU

Chopped Beet – Yellow and Red Beet/Mixed Field Greens/Red Onion/Walnuts/Cucumber/Chevre – Balsamic Dijon Vinaigrette

Coconut Shrimp – Vegetable Rick Pilaf/Sesame Broccoli/Pineapple Sauce

Black Diamond Mud Pie

Monday, July 29th – Three Peaks Grill – 7:00 PM

MENU

Classic Wedge – Iceberg lettuce/tomato/carrot/red onion/smoked bacon/cucumber/red radish-
Gorgonzola Dressing – Chipotle frizzles

Grilled Pork Tenderloin – House spice dry rubbed pork/steamed lemon broccoli/scallion whipped potatoes

“Charlie’s” Carrot Cake

Monday, August 5th – Three Peaks Grill – 7:00 PM

MENU

English Cucumber – summer field greens/English Cucumber/carrot/red onion/pecans/black mission figs/
Gorgonzola – Raspberry dressing

Grilled Salmon Stacker – Atlantic salmon/zucchini yellow squash sauté/vegetable rice pilaf/sweet corn sauce

Chocolate Mousse

Monday, August 12th – Three Peaks Grill – 7:00 PM

MENU

Spinach Salad – Spinach/mushrooms/tomato/red onion/apple smoked bacon/egg/red radish/garlic herb croutons/Raspberry vinaigrette

Lemon Chicken – Chicken breast/vegetable rice pilaf/zucchini yellow squash kale sauté/white wine lemon caper butter sauce

Strawberry Shortcake