

Briarhurst Manor Estate

Listed on the National Register of Historic Places

*The former home of Dr. William Bell,
Cofounder of the Denver Rio Grande Railroad*

Proprietor Ken Healey and Executive Chef Tyler Peoples

Wish you Bon Appétit!

We appreciate your patronage of our establishment.

Briarhurst Manor Celebrates Its 34th Anniversary Established 1975

As we celebrate 34 years of culinary artistry by featuring the finest in award winning Rocky Mountain Cuisine. I invite you to relax in one of our nine historic dining rooms, while you savor the food and wine of Colorado in one of the state's most distinctive restaurants and take pleasure in this unique experience.

We strive to honor the history of the home of Dr. Bell by stirring memories of life here in what was then known as the Saratoga of the West. It is our desire that you enjoy the culmination of over 130 years of history with our vision of the many culinary delights prepared for the family of Dr. William and Cara Bell by the first Chef of Briarhurst Manor, Antonio Manasteriotti.

By incorporating a wide variety of indigenous, locally grown products combined with a blend of classic and innovative culinary techniques, we will share with you what goods he would have had grown, foraged, purchased and bartered to create his style of early Colorado cuisine.

Our dining rooms, patios and gazebos are all available for private parties celebrating a variety of special occasions; intimate dinners for two, proposals, weddings, rehearsal dinners, birthdays, anniversaries, company dinners, banquets, wine tastings, beer samplings, prix fixe dinners, holiday dinners, bridal showers and those grand parties of 400 or more.

As the stewards of this fine estate we encourage your comments so that we may grow and improve the quality of our food and service making each of your visits more enjoyable than the last.

Please obtain a Comment Card from your server to share your thoughts and join our mailing list for notices where we can honor you with a birthday and anniversary gift.

Bon Appetit!

*Ken Healey
President - Briarhurst Manor*

*Tyler Peoples
Executive Chef*

Appetizers

Artisan Cheese Slate

*An Assortment of Fine Cheeses,
Fruits Nuts & Crostinis 18*

Classic Shrimp Cocktail

Jumbo Gulf Shrimp, Cocktail Sauce 11

Scallops

*Seared Sea Scallops
in Bacon Shallot Beurre Blanc 10*

Oysters & Pearls

*Rocky Mountain Bison Oysters Deep Fried,
Roast Pearl Onion Red Pepper Remoulade 6*

Lox

*Cured Salmon, Lemon Thyme Honey,
Peppered Cream Cheese Crostinis 8*

Escargot

Garlic Butter Blue Cheese-Gratin 10

Frog Legs Provencal

With Confit of Leek 7

Seared Hudson Valley Foie Gras

Pain Perdu, Fruit Compote 22

Ahi Tuna Tartare

*Ginger Chrysanthemum Reduction
Wasabi Crisp & Lime 8*

Soup & Salad

Sherried Lobster Bisque

Cup 7 Bowl 12

Cara's Salad Maison

*Field Greens, English Cucumber,
Tomato & Endive;
Choice of House Dressings 4*

Lobster Millionaire

*Mandarin oranges, Hearts of Palm, Romaine,
Lobster in a Coconut Ginger Dressing 15*

Soup Du Jour

Cup 5 Bowl 7

Pear Saltimbocca

*Thin Layers of Crisp Pear, Proscuitto Crisp,
Candied Tomato & Sage Vinaigrette 10*

Heirloom Tomato

*Thick Sliced Heirloom Tomatoes,
Red Onion Topped with
Gorgonzola & Tarragon Vinaigrette 9*

Entrees

*Served with a Variety of Breads, Amuse Bouche,
Cara's Salad, Intermezzo & Appropriate Accompaniments*

Calamari Steak Piccata

*Sautéed in Butter, Deglazed
With White Wine Lemon & Capers 18*

Bison Short Ribs

*Slow Braised Colorado Bison
With Jalapeño Apricot Honey 39*

Chateaubriand

*Seared Center Cut Tenderloin, Tarragon Butter
Poached Quail Egg & Veal Stock Reduction 42*

Pork Shank

*Slow Braised Shank with Apple Stout Reduction,
Apple Onion Matignon 24*

Steak Diane

*Seared Beef Medallions, Shallots & Mushrooms
Cognac Demi-Glace 37*

Elk Fabrizio

*Seared Elk Tournedo's with Crushed
Black Pepper with a Green Peppercorn Demi 42*

Rabbit Catalan

*Slow Cooked Young Rabbit,
Tomato Onion Brasige, Saffron Broth 32*

Three Way Duck

*Confit of Leg, Seared Breast,
Foie Gras & Finished with
Grand Marnier Sauce 36*

Roast Chicken

*Pan Roasted Breast & Thigh with coulis
Of peas & carrot Served with White Polenta 20*

Ahi Tuna

*Seared Ahi Tuna, Red Chili Braised Cabbage
Served with Ginger & Wasabi 24*

Grilled Vegetable Plate

*Fresh Garden Vegetables
Tossed in Extra Virgin Olive Oil
Lightly Seasoned with Fresh Herbs 19*

Classic Trout Amandine

*Pan Seared Rainbow Trout, Toasted Almonds,
Sauce Bercy & Potato Crisp 28*

Rack of Lamb

*Pan Seared Mushroom Dusted Lamb Rack,
With a Morel Veal Stock Reduction 38*

New York Strip Steak

*16oz Grilled Steak with Sauce Bordelaise,
Bone Marrow & Pommes Frites 42*

Salmon Filet

*Fennel Broth Poached Salmon,
Tomato Emulsion & Salmon Crackling 34*

Financier De Colette

*Forest Mushrooms, Peppers, Smoked Gouda,
Baked in a Puff Pastry
With White Truffle Pistachio Cream 29*

Desserts

Oaxacan Dark Chocolate Torte

*Dense, Flourless Cake, Cinnamon,
Clove, & Chili Spice Over Espresso Reduction 7*

Classic Crème Brulee 7

Briarhurst Dessert Sampler

*Select Any Three of Our Desserts
Suitable For Two 15*

Artisan Cheese Slate

*Rare Artisan Cheeses With an Arrangement
Of Fruits & Water Crackers 18*

Sorbettos, Gelatos & Ice Creams

*Please Inquire With Your Server
For Today's Selections 6*

Raspberry- Lemon Tart

*Freshly Prepared Pie Crust,
Lemon Custard & Fresh Raspberries 8*

Cordial Café

A Perfect Compliment with any Dessert

Briarhurst Delight

*Freshly Brewed Coffee with a Touch of Tia Maria for Flavor, Baileys as your Creamer,
A Hint of Frangelico for your Delight. Topped with Whipped Cream & Chocolate Syrup 7.5*

Dr. Bell's Kioki Coffee

Raynal Brandy & Kahlua Mixed with Barista Coffee Finished with Whipped Cream 6.5

Oriel

*Our Own Special House Coffee & Grand Marnier Blended with
Tuaca & a Dollop of Whipped Cream. A Unique Treat! 7.5*

Cara's Snuggler

*Peppermint Schnapps Warmed With Our House Blend Coffee
Topped with Whipped Cream & Chocolate Syrup 6.5*

A 22% Gratuity Will Be Added To All Parties of Eight People or More

Children's Menu

*Available For Children Age 10 & Younger
All entrees come with an Amuse Bouche,
Cara's Salad Maison & Intermezzo*

House Soups

*Choice from Our Selection
Of Fresh Homemade Soups*

Fettuccini Alfredo

*Creamy Alfredo Sauce,
Served With Vegetables & Garlic Toast 14*

Fruit & Cheese Plate

*An Arrangement of Fresh Fruits,
Vegetables, Berries & Cheeses 13*

Chicken Fritters

*Served With Vegetables & Potatoes
Honey Mustard or Ranch Dressing 9*

Petite Beef Filet

*Beef Tenderloin with Mushroom Sauce,
Potatoes & Vegetables 18*

*We always attempt to provide a Private Room for Groups of Eight Guests or larger.
Please ask our Manager or Catering Department for Pricing to Guarantee a Specific Room.*