

# Krabloonik

*Mountain Dining and Dogsledding*

## Appetizers

### **Black Sesame Crusted Akaushi Beef Carpaccio**

Pickled Onion - White Shoyu Brown Butter -  
Garlic Chips  
\$18

### **Smoked Trout Rilette**

Celery Root Remoulade - Smoked Trout Caviar  
- Toast Points  
\$16

### **Grilled Baby Vegetables**

Housemade Parmesan Creme Fraiche -  
Charred Orange - Sweet Herbs  
\$14

### **Classic Krabloonik Baked Brie**

Poached Pear - Lingonberry Jam - Toast Points  
\$14

### **Duck Confit Mac and Cheese**

Shredded Duck leg Confit - Extra Sharp  
Cheddar - Serrano Chillies  
\$14

## Soup, Salads and Sandwiches

### **Simple Green Salad**

Hierloom tomatoes - Carrot and Cucumber  
Ribbons - Roasted Shallot Rosemary Vinaigrette  
\$12

### **Smoked Pheasant Salad**

Sun dried Cranberries - Organic Kale - Toasted  
Pecans  
\$16

### **Pan Roasted Alaskan Salmon Salad**

Sun choke Chips - Organic Kale - Roasted  
Butternut Squash  
\$21

### **Krabloonik Mushroom Soup**

House made Creme Fraiche - Sweet Herbs -  
White Truffle Oil  
\$10

### **Kobe Beef Sliders**

Caramelized Onions - Extra Sharp Cheddar -  
Brioche Buns  
\$21

### **Roasted Turkey and Cappicola Club Sandwich**

Slow Roasted Tomato - Avocado - Roasted Red  
Pepper Aioli  
\$16

## Entrees

### **Chipotle Braised American Bison Short Ribs**

Butternut Squash Puree - Baby Spinach -  
Boursin Cheese  
\$32

### **Cast Iron Seared Super Prime Akaushi Beef Short loin**

Fioe Gras Butter - Welsh Coast Oak Smoked  
Sea Salt - Mustard "Caviar"  
\$48

### **Mesquite Grilled Elk Tenderloin**

Boursin Whipped Potato Puree - Sun dried  
Blueberry Demi glace - Sautéed Baby Spinach  
\$42

### **Brick Roasted Pheasant Breast**

Boursin Whipped Potato Puree - Petite Syrah  
Reduction - Sautéed Baby Vegetables  
\$38

### **Truffle Scented Potato and Leek Ravioli**

Parmesan Crisps - Ragout of Duck Leg Confit -  
Kale Chips  
\$26