

Tapestry

LOUNGE

DINNER 5 PM – 9 PM

STARTERS, TAPAS, SMALL PLATES

Cheese and Charcuterie: ^{GF} Chef's selection of cheese and charcuterie with accompaniments. 25

Duck Confit Quesadilla: ^{GF} Griddled corn tortilla, duck confit, brie, southern style chow-chow, peach preserves. 9

Wine Recommendation: Wine Country Inn, Ten Acre Sauvignon Blanc

Sausage Sampler: Grilled buffalo, pheasant and lamb sausages, assorted condiments. 15

Wine Recommendation: Colterris, Coral White Cabernet Sauvignon

Taco Plate: ^{GF} Choice of WCI smoked sweet peach BBQ pulled pork or spiced Mahi-Mahi. 15

Wine Recommendation: Talon, Pinot Grigio

Chicken Lollipops: WCI smoked chicken drumsticks with choice of low country honey mustard, Thai sweet chili, Palisade peach bbq, or Dad's red jalapeno glaze. 12 *Wine Recommendation: Jim Barry, Riesling*

SOUPS, SALADS, PASTA

Soup du Jour 6/8 **French Onion Au Gratin** 7

Caesar Salad ^{GF}:* Crisp romaine, house croutons, grilled lemon, parmesan, classic house-made dressing.* 9
Add grilled chicken breast 5, shrimp 8, or steak medallions.* 8

Fresh Spinach Salad ^{GF}: Tender greens tossed in our house bacon vinaigrette garnished with sweetened cranberry and mild goat cheese. 9 *Wine Recommendation: Wine Country Inn, Ten Acre Sauvignon Blanc*

Wine Country Inn House Salad ^{GF}: Mixed greens, heirloom cherry tomato, cabernet poached apples, seasonal additions. 8
Add grilled chicken breast 5, shrimp 8, or steak medallions.* 8

House-made dressings: peach white balsamic, peach blue cheese, ranch.

Chicken, Shrimp and Sausage Gumbo: Deep flavors from slow cooking method. Tender and mildly spiced. 18

Wine Recommendation: Whitewater Hill, Cabernet Sauvignon

Pasta Bolognese: Italian sausage, beef, pork, tomato, pasta, parmesan. 18 *Wine Recommendation: Colterris, Cabernet Franc*

Lobster Mac and Cheese: Claw and leg lobster meat, pasta, house blend cheeses, onion, garlic, bell peppers. 15

Wine Recommendation: Talon, Viognier

LARGER PLATES and ENTREES

Wine Country Inn Flat Iron Steak:* Charbroiled USDA Choice flat iron steak, caramelized onions and choice of side; 18 ^{GF} *Wine Recommendation: Wine Country Inn, Ten Acre Red Meritage*

Smoked Buffalo Meatloaf: Colorado buffalo and beef, poblano pepper, carrot, onion, garlic and seasonings. WCI smoke roasted to ensure maximum flavor, porcini mushroom demi-glaze and roasted potato wedges. 18

Wine Recommendation: Wine Country Inn, Ten Acre Merlot

Wine Country Inn Burger ^{GF}:* Choose between our specially ground combination chuck, brisket and short rib of beef, or Colorado bison. Includes choice of cheddar, gruyere, pepperjack or provolone cheeses, served on grilled ciabatta, with WCI tomato jam and your choice of sides. 12 *Wine Recommendation: Whatever you please!*

Colorado Chicken Sandwich ^{GF}: Herb marinated, char-broiled breast of chicken, sweet greens, Dijon mayonnaise, ciabatta bun. Choice of sides. 12 *Wine Recommendation: Talon, Viognier*

WCI house, Caesar, French fries, roasted potato wedges or veggie fries.

C'est la vie!

Peach Bread Pudding: Palisade's favorite fruit with caramel sauce, crème anglaise. 6

Chocolate Torte: Flourless dark chocolate torte, rich chocolate ganache, luscious Chambord raspberry coulis. 6 ^{GF}

Ice Cream or Sorbet: Enstrom's super premium seasonal flavor ice cream or peach champagne sorbet. 6

***Note:** These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

^{GF} Menu item is Gluten Free. ^{GFO} Gluten free presentation available upon request, \$2 charge may apply.

We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy, tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare and serve them.

Limit one check per table. Parties of 6 or more may be subject to 20% gratuity.

We are happy to supply additional plates for sharing your menu choices.

We source our ingredients to provide the best value in ecologically sustainable and socially responsible products from local, regional, national and international suppliers as seasonal availability permits.