restaurant

Come as you are and relax in the warmth and comfort of our romantic, Victorian home. The Hearthstone is located in the historic "Kaiser House", one block off Main Street at the corner of Washington & Ridge Streets. Our richly decorated dining rooms and lounge offer beautiful views across town to the slopes of the Breckenridge Ski Resort and the Ten Mile Range. Our eclectic menus, inspired by the Rocky Mountains and created especially by our Executive Chef Michael Halpin for large groups and special celebrations, feature Colorado lamb, elk, beef, and a variety of fresh fish. Whenever possible, we use locally sourced, natural, sustainably raised products, including meats, fish, cheese, and produce. Complement your dinner selection with an offering from our new world inspired wine list, which has received the Wine Spectator's "Award of Excellence" annually since 1997. We are pleased to accommodate all of your entertaining needs, and look forward to serving you and your group at the Hearthstone.

restaurant

starters

duck confit

apple risotto; crispy parsnips

roasted beets

chèvre; pistachio; balsamic pearls; basil

achiote tenderloin tips

guacamole; chicharrón

pesto shrimp

romesco sauce

wild mushroom barley cake

truffle; parmesan

lobster gnocchi

sauce américaine; fresh tarragon

grilled trumpet mushroom flatbread

provence toma cheese; aruqula; truffle oil

Select 2 for 13, Select 3 for 15

artisan cheese plate 11

chef's selection of artisan cheeses; frisée; marcona almonds; mission figs; roasted garlic

artisan meats & cheese plate 13

finocchiona {fennel infused sausage} soppressata {italian style dry cured salumeria} salchicha {acorn fed iberico ham} huckleberry, whole grain mustard; chef's selection of artisan cheeses; marcona almonds; figs

salads 12

choose one

arugula & spinach

sundried apricot vinaigrette; dried cherries; crispy carrots; sunflower seeds

organic field greens

pomegranate vinaigrette; quick pickled cucumbers; crispy beet chips; pistachios

soups 12

choose one

lobster sweet potato bisque

cinnamon crème fraiche; spiced pepitas

wild mushroom soup

crisp truffle yuca chip

desserts 12

choose two

seasonal crème brûlée

whipped cream

crunchy dark chocolate mousse

chambord; spun sugar

seasonal fruit sorbet

handcrafted at denver's sweet action ice cream

homemade carrot cake

cream cheese frosting



entrees

select 2 entrees, cost for all guests will be the higher priced entrée If you'd like to offer 3 entrees, an additional \$5 will be added

all entrees will be accompanied by housemade bread and served with a seasonal vegetable

creekstone ranch beef filet 58

caramelized shallot madeira demi; colorado potatoes

colorado rack of lamb 64

port wine fig demi; yukon gold potatoes

blackberry elk 54

garlic granola crust; marion blackberry demi-glace

organic norweigian salmon 42

hoisin glaze; butterfly pea flower and ginger jasmine rice; grilled napa cabbage with sweet chili and sesame

alaskan black cod 44

misoyaki sauce; black forbidden rice

bison short ribs 42

braised barbacoa style; rainbow kale; hatch chili cheddar polenta

prime butcher's cut steak 48

lobster tarragon butter; housemade gnocchi

sea scallops 44

lemon caviar beurre blanc; parmesan truffle spinach potato cake

spaghetti squash pad thai 34

spicy peanut curry coconut sauce; housemade kimchi; grilled mushrooms; snap peas; cashews; basil

seared beet cake 36

almond milk polenta; roasted asparagus; local exotic mushrooms; romesco; lemon pesto

restaurant bar offerings

wine recommendations from our Wine Spectator award winning wine list

wines

foris vineyards, dry gewurztraminer, rogue valley, oregon 44 king estate, pinot gris, oregon 48 pine ridge, chenin blanc-viognier, california 46 craggy range, sauvignon blanc, te muna road, martinborough, new zealand 60 cloudy bay, sauvignon blanc, marlborough, new zealand 92 chalk hill, chardonnay, sonoma coast 52 stags' leap winery, chardonnay, napa 62 cakebread, chardonnay, napa 108 jax vineyards, "Y3", pinot noir, russian river valley 68 flowers, pinot noir, sonoma coast 110 archery summit, "dundee hills", pinot noir, willamette valley 140 land of saints, grenache-syrah, santa barbara 60 alexander valley vineyards, cabernet franc, alexander valley 60 stags' leap winery, merlot, napa 72 duckhorn, merlot, napa 110 the prisoner wine company, "the prisoner", napa 98 benziger, cabernet sauvignon, sonoma 56 rodney strong, estate vineyards, cabernet sauvignon, alexander valley 54 jordan, cabernet sauvignon, alexander valley 150 duckhorn, cabernet sauvignon, napa 148 freemark abbey, cabernet sauvignon, rutherford 150 silver oak, cabernet sauvignon, napa 240 ruffino, modus, super tuscan, toscana 72

bubbles

NV mionetto, prosecco, veneto, italy 40

NV gruet, blanc de noir, new mexico 52

NV lucien albrecht, cremant brut, alsace 50

NV domaine chandon, blanc de noir, california 69

NV j vineyards, "cuvee 20", california 94

'19 schramsberg, blanc de blancs, brut, north coast 98

'12 veuve clicquot ponsardin, "la grande dame", champagne 250

'12 dom perignon, champagne 320

full-service bar featuring pre-prohibition cocktails with hand-crafted twists unique bottled beer selections highlighting many local colorado microbreweries