

HEARTHSTONE

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 Jordan Kuhry 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.

130 south ridge street
breckenridge, colorado 80424
restaurant 970.453.1148
jen cawley 970.418.3998
hearthstonebreck.com
jcawley@stormrestaurants.com

HEARTHSTONE

restaurant

starters

served family style

blackened shrimp

fresh pesto sauce

duck confit

apple risotto; crispy parsnips

mushroom gnocchi

fresh thyme

roasted beets

chèvre; pistachio; balsamic pearls; basil

achiote tenderloin tips

guacamole; chicharrón

quinoa harissa tabbouleh

snappy cucumbers

grilled flatbread

prosciutto; goat chevre; arugula

Select 2 for \$14, Select 3 for \$16

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

*cranberry champagne vinaigrette; dried cherries;
crispy carrots; sunflower seeds*

organic field greens

*balsamic vinaigrette; sundried tomatoes;
marcona almonds*

soups \$12

choose one

lobster bisque

puff pastry; caviar

wild mushroom soup

hazel dell mushrooms; gruyere truffl e arancini

desserts \$12

choose two

seasonal crème brûlée

fresh fruit

crunchy dark chocolate mousse

chambord; crispy quinoa

seasonal fruit sorbet

handcrafted at denver's sweet action ice cream

homemade carrot cake

cream cheese frosting

*prices do not include sales tax, kitchen surcharge, and gratuity
some items are seasonal and may be substituted*

HEARTHSTONE

restaurant

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
to the higher priced entree*

*all entrees will be accompanied by housemade bread and
served with seasonal accompaniments*

beef tenderloin \$66

mystic mountain mushroom demi; colorado potatoes

colorado rack of lamb \$64

*port wine pear mint demi-glaze;
yukon gold potatoes*

blackberry elk \$62

garlic granola crust; marion blackberry demi-glaze

organic norwegian salmon \$45

wildflower honey glaze; quinoa tabbouleh

alaskan black cod \$48

misoyaki sauce; black forbidden rice

prime flat iron steak \$56

sun dried tomato sherry demi-glaze; housemade gnocchi

bison short ribs \$47

braised barbacoa style; hatch chili cheddar polenta

blackened sea scallops & gulf shrimp \$48

new orleans beurre blanc; cheddar grits

exotic mushroom trio \$39

*seared risotto; heirloom tomato sherry coulis;
marcona almond lemon pesto*

maple roasted stuffed delicata \$38

*rainbow swiss chard, dried cherries; smoked walnuts;
vanilla cashew cream; spiced fig coulis*

*prices do not include sales tax, kitchen surcharge, and gratuity
some items are seasonal and may be substituted*

HEARTHSTONE

restaurant

bar offerings

*wine recommendations from our Wine Spectator
award winning wine list*

wines

flowers, rosé of pinot noir, *sonoma coast* 62
andrian, pinot grigio, *alto adige, italy* 60
groth, sauvignon blanc, *napa* 76
jordan, chardonnay, *russian river* 84
cakebread, chardonnay, *napa* 108
far niente chardonnay, *napa* 140
jax vineyards, "Y3", pinot noir, *russian river valley* 68
sanford, pinot noir, *sta. rita hills* 96
domaine drouhin, pinot noir, *dundee hills* 110
muga, reserva, *rioja* 88
cultusboni, chianti classico, *tuscany* 52
ruffino, modus, super tuscan, *toscana* 72
stags' leap winery, petite sirah, *napa* 89
rodney strong, "symmetry", meritage, *alexander valley* 130
alexander valley vineyards, cabernet franc, *alexander valley* 60
the prisoner wine company, "the prisoner", *napa* 98
stonestreet, cabernet sauvignon, *alexander valley* 94
pine ridge, cabernet sauvignon, *napa* 140
freemark abbey, cabernet sauvignon, *rutherford* 150
silver oak, cabernet sauvignon, *alexander valley* 190

bubbles

NV **veuve clicquot**, "yellow label", *champagne* 126
'15 **veuve clicquot ponsardin**, "la grande dame", *champagne* 250
'15 **dom perignon**, *champagne* 320
NV **mionetto**, prosecco, *veneto, italy* 44
NV **lucien albrecht**, cremant brut, *alsace* 50
NV **domaine chandon**, blanc de noir, *california* 69
NV **j vineyards**, "cuvee 20", *california* 94
'22 **schramsberg**, blanc de blancs, brut, *north coast* 98
zilch n/a sparkling brut 36

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

*prices do not include sales tax, kitchen surcharge, and gratuity
some items are seasonal and may be substituted*