

# 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.*

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# 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*

##### yellow curry corn

*coconut cream; basil oil*

#### 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*

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### 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 \$62**

*mystic mountain mushroom demi; colorado potatoes*

#### **colorado rack of lamb \$64**

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

#### **blackberry elk \$61**

*garlic granola crust; marion blackberry demi-glaze*

#### **organic norwegian salmon \$45**

*wildflower honey glaze; quinoa tabbouleh*

#### **black cod \$48**

*misoyaki sauce; black forbidden rice*

#### **wagyu flat iron steak \$56**

*sun dried tomato sherry demi-glaze; housemade gnocchi*

#### **bison short ribs \$45**

*braised barbacoa style; hatch chili cheddar polenta*

#### **blackened sea scallops & gulf shrimp \$48**

*new orleans barbeque sauce; cheddar grits*

#### **exotic mushroom trio \$39**

*grilled lion's mane mushrooms; sauteed mycocosm mushrooms;  
seared risotto; heirloom tomato sherry coulis;  
marcona almond lemon pesto*

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### 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**

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