

maison
est. 2020

Full-Day Menu

(Breakfast, Lunch, Apre Ski, Dinner, Dessert)

Breakfast

Scones, muffins, or other pastry items
Hard boiled farm eggs

Please select one per day;

Sous Vide Omelettes

oak roasted mushroom & gruyere
(reheat in simmering water)

Sous Vide Oatmeal

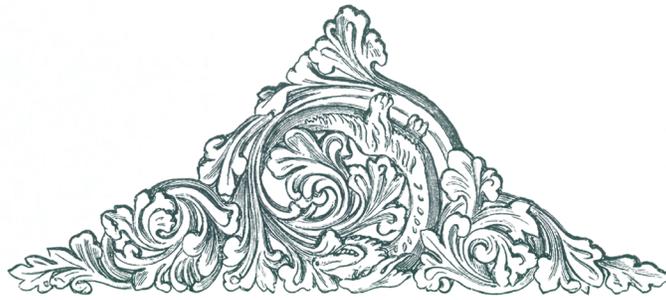
with dried fruit, candied walnuts & maple syrup
(reheat in simmering water)

Fresh Berries

homemade yogurt & granola with honey

Quiche Lorraine

bacon & leeks with gruyere cheese



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Lunch

**Mixed nuts, dried fruit & dark chocolate
(trail-mix concept)**

Whole fruit

Bag of chips

Please select one per day;

Greek Yogurt Chicken Salad Sandwich

on baguette with bacon, tomato confit & lettuce

Stone Ranch Wagyu Pastrami Sandwich

with jarlsberg cheese, stone ground mustard on rye

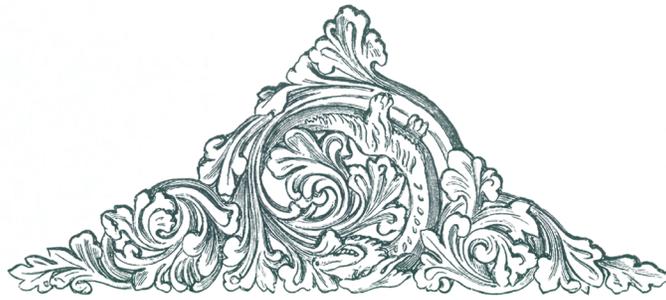
Chicken Caesar Salad

prepped romaine with shredded parmesan, caesar

dressing & poached chicken breast

(available as wrap or salad) GF





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Apré Ski

Charcuterie & Cheese Board

Fresh sheep's milk cheese

Juniper cheese from Tucker Family Farms

Bacon wrapped paté Maison

5th Season salumi

Stone ground mustard

Pickled vegetables

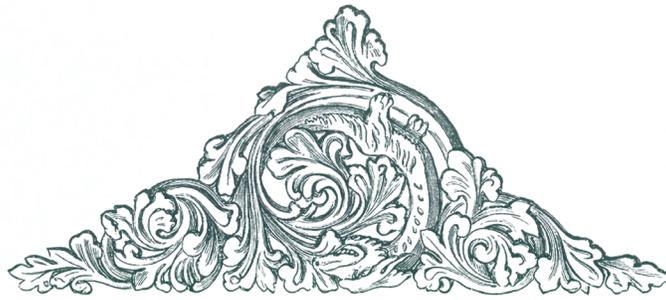
Apple butter

Candied walnuts, marcona almonds

or, roasted pistachios

Crackers





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Dinner

Please select one per night;

Oak Roasted Mushroom Risotto

par cooked risotto, mushroom broth, grated cheese &
butter, oak roasted local mushrooms
(all-but ready, bring to simmer with broth,
stir in cheese & butter and serve)

Coq Au Vin

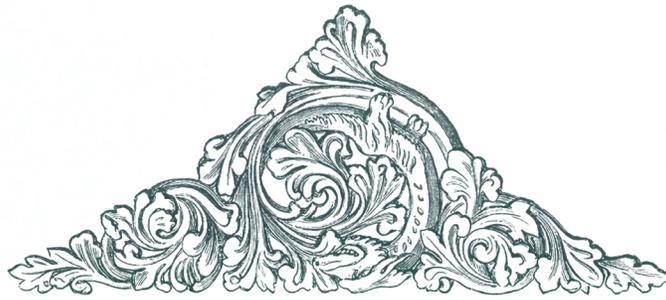
red wine chicken stew with bacon & mushrooms
Served with celery root puree
(reheat by simmering vacuum bag)

Boeuf Bourguignon

rich beef stew with roasted nantes carrots
Served with olive oil-mashed potatoes
(reheat by simmering vacuum bag)

Duck Confit Cassoulet

duck confit, garlic sausage & braised bacon
stewed with creamy white beans & mirepoix
(reheat by simmering vacuum bag)



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Desserts

Desserts all come with housemade cookies

Please select one per night;

Sheep's Milk Creme Caramels

(flan-like custard with salted brandy caramel)

Butterscotch Pudding with Chantilly Creme

Seasonal Pie with Whipped Cream

Crispy Hazelnut Chocolate "Candy Bar"

***Please let us know if you have any dietary needs or preferences with any items and we will be happy to accommodate.**

