

CLOUD NINE ASPEN HIGHLANDS DINNER

FIRST

LOBSTER & KING CRAB BOUILLABAISSE
rouille crouton, saffron consommé

OR

SEARED FOIE GRAS
Medjool date, sourdough, petite greens, balsamico

SECOND

WINTER BLACK TRUFFLE TAGLIATELLE
Tomme de Savoie

OR

HONEY ROASTED ACORN SQUASH
burrata, pomegranate, pumpkin seed gremolata

THIRD

COLORADO WAGYU BEEF STRIP*
cipollini onions, potato,
mustard espagnole

OR

NORTH ATLANTIC TURBOT*
celery root, petite carrots,
parsley butter

DESSERT

BLOOD ORANGE FINANCIER
crème fraiche, brown butter almonds

OR

CHOCOLATE³
dark chocolate ganache, white chocolate pudding,
milk chocolate mousse

MICHAEL JOHNSTON EXECUTIVE CHEF

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

*THESE MENU ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.