

PARC ASPEN EST. 2022

FIRST

SEASONAL SOUP - 18

FOIE GRAS CHAUD FROID - 35

Pumpkin Bread | Lemon Squash Purée | Thyme
Poached Pear

APPLE & ROOT VEGETABLE SALAD - 22

Sunchoke | Beet | Hazelnut | Apple
Goat Cheese Croquette | Lemon Vinaigrette | VEG

BABY LETTUCES** - 24 

Lazy Ewe Chèvre | Local Pear
Pumpkin Brittle | Banyuls Vinaigrette | VEG, GF

**Add: Chicken 25 | Sirloin 25 | Salmon 35

CAST IRON SEARED STEAKS*

8 OZ PRIME BEEF TENDERLOIN | 80

14 OZ 7X WAGYU RIBEYE | 120

26 OZ BISON TOMAHAWK | 150

FOR THE TABLE

CAVIAR SERVICE - MP

PARC ASPEN BREAD BOARD - 14 

Sourdough | Daily Selection

MUSHROOM & POLENTA* - 28

Creamy Polenta | Oyster Mushroom | 63 ° Farm Egg*
VEG, GF

ELK CARPACCIO* - 30

Celery | Preserved Lemon | Parmesan
Olive Oil Crouton

The Kitchen's Signature Dishes

BOURBON SMOKED ELK LOIN* - 88

PARC Aspen Bourbon | Root Vegetable Crêpe | Goat Cheese | Maple Gastrique | Chestnut
Winter Squash | Sage Coulis

SALMON ROULADE* - 62

Mushroom Duxelles | Butternut Squash Purée | Seared Apple | Braised Radicchio | Leek | Hazelnut | GF

STUFFED COQ AU VIN - 58

Roasted Chicken | Mushroom Sausage | Cipollini Onion | Maitake "Gratin"
Herb Roasted Baby Carrot | Red Wine Velouté

MAINS

ROOT VEGETABLE STUFFED

DELICATA SQUASH - 42

Goat Cheese | Poached Apple | Chestnut | Quinoa
Banyuls Honey

BRAISED SHORT RIBS - 64

Käsespätzle | Brussels Sprouts | Red Cabbage
Caramelized Onion | Goulash Jus

SEARED SEA SCALLOPS* - 72

Roasted Little Gem Hearts | Butternut Purée | XO Sauce
Celery Root | Yuzu Vinaigrette

SIDES

PARC ASPEN LAYERED FRIES - 18 

BRUSSELS & SWEET POTATOES - 18

SAUTÉED MUSHROOMS - 18

HERB ROASTED CARROTS - 16

 - PARC Aspen Specialty

Presented by Executive Chef Mark Connell

‡ The following food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify team for more information about these ingredients.. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Auto-Gratuity of 20% is applied to groups of 7 or more.



PARC Aspen is dedicated to serving the highest quality ingredients across all of our dishes. We take great pride in sourcing from local farms & purveyors whenever possible. The farms and purveyors we partner with share in our mission of providing ethically & responsibly raised animals, ensuring they are hormone free, non-gmo and organic, whenever possible.

Thank you for choosing to dine with us. We look forward to serving you again!