

Golden Globe Chef Tasting Menu

\$75 Per Person

Aspen Vodka Cocktail

Aspen Mule:

Freshly Squeezed Lime Juice,
Fever Tree Ginger Beer, Lime Wheel

OR Aspen Espresso Martini:

Espresso Liqueur, True Brew Espresso, Simple Syrup

Cheese and Charcuterie Board

Local Meats, Cheese, Dried Fruits,
Crostoni/Crackers, Jam, Mixed Nuts

Course 1

Cup of French Onion Soup OR Half Winter Salad

Course 2

Elk Meatballs & Cippolini Onions
with Spiced Blackberry Compote

OR Goat Cheese Filled Bacon Wrapped Dates

Course 3

Red Wine Bison Short Rib with Gruyere Whipped Potatoes
& Tri-Colored Carrots with Brown Butter & Sage OR

Pumpkin, Leek, & Potato Ravioli with Brown Butter & Sage

Course 4

Cinnamon Apple Crème Brulee

OR Chocolate Raspberry Cheesecake

OR Italian Lemon Sorbet

Small Plates

Ahi Tuna Tostada*

Ahi, Cucumber, Red Onion, Soy Sauce, Sesame,
Avocado, Sriracha Mayo \$18

Fried Green Tomatoes

with Garlic Aioli \$16

Native American Fry Bread

with Flank Steak, Lettuce, Onion,
Blistered Tomato, Avocado Crema \$17

French Fries \$8 • Onion Rings \$9

Mixed Greens Salad \$9 • Cup of Soup \$6

THE GANT

All menus are 'Guided by Principles of Sustainability.'

All items are prepared in a facility with products containing gluten.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices are subject to change.