Starters

PARKER HOUSE ROLLS V 12
honey butter • maldon salt

AURUM FRIES GF V 14
CHOICE OF
HAND-CUT * SWEET POTATO
UPGRADE TO PARMESAN-GARLIC-TRUFFLE +3

KOREAN FRIED CHICKEN 19
red bird chicken thigh • gochujang hot sauce
red onion • pickles • buttermilk herb dressing

CRISPY CURRIED CAULIFLOWER GF N V 18
shishito pepper • sweet and sour reduction
golden raisin • hazelnut dukkah

TEMPURA SHRIMP LETTUCE CUPS GF N 22
pistachio ancho salsa • lemon aioli
pickled onion • corn shoots

SPINACH ARTICHOKE DIP GF V 18
grilled jalapeño • grana padano • fresh tostada

DUCK WINGS 22
teriyaki bbq • lemon • ginger • scallion • sesame

EDAMAME HUMMUS V 18
fresh vegetable crudité • sesame lavash
curried olive oil • za'atar

Soup & Salad

SWEET CORN CHOWDER GF 14
sweet potato • jalapeño • basil
charred tortilla • chili arbol salsa

ROASTED BEET SALAD GF N V 22
pomegranate • apple • cucumber • whipped chevre
arugula • pistachio • hibiscus vinaigrette

TUSCAN KALE SALAD GF N V 18
castelvetrano olives • cucumber • marinated tomato
lemon • marcona almonds • grana padano

WEDGE SALAD GF 20
bibb lettuce • bleu cheese • candied bacon • pickled onion
apple • cherry tomato • gorgonzola dressing

PROSPECTOR SALAD GF 32
mixed lettuce • pulled chicken • goat cheese • avocado corn
tomato • golden raisins • champagne vinaigrette

Additions

ADD TO ANY MENU ITEM

GRILLED CHICKEN BREAST 10 * 5oz FLAT IRON STEAK * 22 * PAN SEARED SALMON 18
SAUTÉED SHRIMP 12 * FRIED TOFU V 12 * SIDE SALAD 6

CHEF DE CUISINE BILL SAUER * GENERAL MANAGER ADRIANA ALVAREZ

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

A 20% gratuity included in parties of 8 or more.

Sushi

AURUM SALMON ROLL * 28
cucumber • avocado • salmon • sweet soy
scallion • sesame • lemon aioli • gold caviar

SNOWMASS TUNA ROLL * 28
cucumber • crab • harissa • tuna • sweet soy
ginger-miso • tempura crunch

AVOCADO ROLL V 18
bbq sweet potato • avocado • cucumber
ginger aioli • micro radish

KAISENDON SUSHI BOWL * 42
tuna • salmon • crispy tofu • crab • caviar • cucumber
micro radish • sweet soy • lemon aioli • sushi rice

Entrées

10oz PRIME FLAT IRON STEAK * GF 52
pomme purée • roasted heirloom carrot
black garlic butter • shallot-port demi glaze

ROCKY MOUNTAIN TROUT FILET GF 46
shrimp polenta • pickled peppers
shaved fennel • arugula • marinated tomato

FAROE ISLAND SALMON 48
red miso glaze • crab quinoa • caviar
summer corn purée • grilled bok choy

ROASTED MOROCCAN CHICKEN GF 39
olive brined all-natural half chicken • spiced jus • harissa yogurt
za'atar roasted root vegetables • preserved lemon oil

GRILLED AHI TUNA STEAK * GF N 48
9oz tuna steak grilled rare • thai basil pesto • bok choy
shiitake mushroom mashed potato • ginger aioli

COLORADO HALF LAMB RACK * GF 99
grilled asparagus • carrot greens chimichurri
pomme purée • shallot-port demi glace

GINGER MISO QUINOA V 38
broccoli • heirloom quinoa • tomato • lion's mane & shiitake
tofu • scallion • sweet potato • avocado • red miso
thai basil-pumpkin seed pesto • sweet soy

FRENCH ONION BURGER * 29
brioche bun • gruyère • garlic aioli • lettuce
tomato • pickle • onion jam • fries OR side salad

MEDITERRANEAN CHICKEN WRAP 24
pulled basil chicken breast • mixed greens • olives
cucumber • feta • hummus • tomato • harissa • yogurt
herb dressing • fries OR side salad

AURUM GOLD STANDARDS
GF GLUTEN FREE • N CONTAINS NUTS • V VEGETARIAN

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. Some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.