

# PARC ASPEN

## WINTER DINNER 2024

### FOR THE TABLE

PARC ASPEN BREAD BOARD - 12  
Sourdough | Daily Selection

ELK CARPACCIO - 30  
Artichoke | Tomato Confit | Arugula | Parmesan  
Olive Oil Crouton

MUSHROOM & POLENTA - 28   
Creamy Polenta | Oyster Mushroom | 63 ° Farm Egg\*  
VEG, GF

FOIE GRAS TORCHON - 32  
Pumpkin Bread | Granola | Celery Root | Thyme  
Apple

CHEESE & CHARCUTERIE BOARD - MP

### PARC ASPEN CAVIAR

SASANIAN ROYAL OSETRA 275

SASANIAN SIBERIAN OSETRA 125

Blini | Crème Fraîche | Chive Grated Egg | Shallot  
Crispy Potato

### FIRST

SWEET POTATO RAVIOLI - 28  
Short Rib Ragù | Ricotta | Pearl Onion  
Parmesan | Sautéed Spinach

BUTTERNUT SQUASH SOUP - 21  
Whipped Cider | Sage | Hazelnut  
Pickled Golden Raisin | VEG, GF

BABY LETTUCES\*\* - 24   
Lazy Ewe Chèvre | Local Pear  
Almond Brittle | Banyuls Vinaigrette | V, GF

BEETS ME SALAD\*\* - 24  
Roasted Beet | Apple | Pistachio  
Goat Cheese Croquette | Lemon Vinaigrette

\*\*ADD: CHICKEN 25 | SALMON 35 | SIRLOIN 25 | FILET 55

## The Kitchen's Signature Dishes

<b>PASTA OF THE DAY</b>	MP
<b>CINNAMON SMOKED ELK LOIN</b>	88
Celeriac Purée   Chestnut   Poached Apple   Black Tea Jus   Sage Coulis   GF	
<b>STUFFED COQ AU VIN</b>	58
Roasted Chicken   Red Wine Sausage   Cipollini Onion   Oyster Mushroom   Crisped Potato Herb Roasted Baby Carrot	
<b>ORGANIC SALMON</b> 	54
Brussels Sprouts   Roasted Chestnuts   Farro   Citrus   Pomegranate Beurre Rouge   GF	

### MAINS

ROOTS & GRAINS - 34  
Root Vegetable | Farro | Quinoa | Lentils | Kale  
Delicata Squash | Cider Vinaigrette | V

BRAISED SHORT RIBS - 62  
Root Vegetable "Risotto" | Celery Root | Orange Gremolata  
Maple Gastrique | GF

COLORADO HYBRID BASS MEUNIÈRE - 60  
Leek Fondue | Fondant Potato | Madeira | Haricot Vert | GF

### SIDES

PARC ASPEN LAYERED FRIES - 18 

BRUSSELS SPROUTS & SWEET POTATOES - 18

HERB ROASTED BABY CARROTS - 16

SAUTÉED MUSHROOMS - 16

HARICOT VERTS PROVENÇAL - 16

 - PARC Aspen Specialty

Presented by Executive Chef Mark Connell

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Auto-Gratuity of 20% is applied to all groups of 8 or more

Sample Menu

Winter 2023/24

V2