eatAspen.com



FIRST

SEASONAL CORN SOUP - 18 Crab Fritter | Olathe Corn | Tarragon

OLIVE ANOLINI - 28 Butternut Squash Puttanesca | Pecorino Preserved Lemon

HEIRLOOM TOMATO SUNDAE** - 22 Goat Cheese Sorbet | Olive Oil Sorbet | Arugula Olive Oil Croquant | VEG, GF

BABY LETTUCES** - 24 Lazy Ewe Chèvre | Stone Fruit Almond Brittle | Banyuls Vinaigrette | VEG, GF **Add: Chicken 25 | Sirloin 25 | Salmon 35 | Filet 55

CAVIAR SERVICE*

BJORK CAVIAR Oscietra | 30 grams | 275 Spanish Baerii | 30 grams | 160

CAST IRON SEARED STEAKS*

8 OZ PRIME BEEF TENDERLOIN | 80 14 OZ 7X WAGYU RIBEYE | 120 26 OZ BISON TOMAHAWK | 150

FOR THE TABLE

PARC ASPEN BREAD BOARD - 12 Sourdough | Daily Selection

ELK CARPACCIO* - 30 Tomato Confit | Arugula | Parmesan Olive Oil Micro Croutons

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

BURRATA* - 24 Salmon Tartare | Pickled Onion | Fennel Caper Caramel | Preserved Lemon

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COLORADO ELK LOIN 'AU POIVRE'* - 84 Fondant Sweet Potato | Red Cabbage | Roasted Apple | Maitake Mushroom | Sage Smoke | GF

ORGANIC SALMON* - 62 Roasted Patty Pan Squash | Tomato Confit | Basil Purée | Crisped Eggplant | DF

STUFFED GREEN CIRCLE CHICKEN - 58 Seared Foie Gras Sausage | Creamy Polenta | Pickled Onion | Roasted Peach | GF

MAINS

RATATOUILLE STUFFED ZUCCHINI - 42 Ricotta Stuffed Squash Blossom Lemon Olive Oil | VEG

> SEARED HALIBUT - 64 Fried Green Tomato | Herb Salad Pickled Ramps | Citrus Beurre Blanc

PISTACHIO CRUSTED LAMB RACK* - 80 Olive Potato Purée | Stuffed Peppadew Pepper | Seared Spinach Fennel | Lamb Jus | DF

SIDES

PARC ASPEN LAYERED FRIES - 18 🆙

RATATOUILLE - 18

PICKLED FRITTO MISTO - 16

SAUTÉED MUSHROOMS - 16

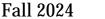
🖙 - PARC Aspen Specialty

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.

Sample Menu

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



V5