



ASPEN RESTAURANT WEEK

FIRST COURSE

CHOICE OF

PACIFIC HAMACHI CRUDO

Yuzu-Pear Relish

CHEF'S SELECTION OF EAST COAST OYSTERS

Cucumber-Chardonnay Mignonette, Cocktail Sauce

CRISPY POTATO CROQUETTES

French Onion Creme, Osetra Caviar

SECOND COURSE

CHOICE OF

CAESAR SALAD

Little Gem Lettuce, Crispy Aged Parmesan
Sourdough Croutons, Soft Boiled Organic Egg

TAGLIOLINI PASTA

Fresh Egg Pasta, Burst Cherry Heirloom Tomatoes, Chive Oil

SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino

THIRD COURSE

CHOICE OF

6OZ TRUFFLE BUTTER FILET

Dakota City, NE

6OZ SIMPLY ROASTED KING SALMON

Braised Swiss Chard, Lemon Beur Blanc, Chive Oil

VEGETARIAN CHICKEN PARM

Plant Based Cutlet, Old School Red Sauce