



ASPEN AUTUMN RESTAURANT WEEK

A THREE-COURSE MEAT & CHEESE
EXPERIENCE. SELECTIONS ARE
MEANT TO BE SHARED. REQUIRES 2
PARTICIPANTS.

\$45 PER PERSON

FIRST COURSE

Avocado + Cheddar Dip

served with housemade tortilla chips (shared for 2)

Cup Thai Coconut Soup

chicken, mushrooms, coconut milk (one per person)

SECOND COURSE - One shared per 2 people

Rotisserie 1/2 Chicken Board

roasted potatoes, lightly dressed seasonal greens

Bistro Steak Board

seasonal butter, roasted potatoes, lightly dressed seasonal greens

Ribeye Board +20

DESSERT - One shared per 2 people

Salted Chocolate Chip Cookie Board

warm cookies, Maldon salt, house-made vanilla milk

Seasonal Sorbet

three scoops of our rotating seasonal sorbet

MAKE IT EXTRA

Caviar Add-On +\$135

egg, chives, crème fraîche, shallot, blinis

Wine Pairing +\$35

three curated pours



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A THREE-COURSE MEAT &
CHEESE EXPERIENCE.
SELECTIONS ARE MEANT TO BE
SHARED. ONE SELECTION PER
PERSON PER COURSE. EXPECT TO
TAKE HOME LEFTOVERS!

\$75 PER PERSON

FIRST COURSE

Single Meat & Cheese Board

rotating selection with accoutrement

Smoked Salmon Dip

smashed avocado, side of housemade tortilla chips

Thai Coconut Soup

chicken, mushrooms, coconut milk

Toast & Cheese

local sourdough, burrata, truffle honey

SECOND COURSE

Rotisserie 1/2 Chicken Board

roasted potatoes, lightly dressed seasonal greens

Bistro Steak Board

seasonal butter, roasted potatoes, lightly dressed seasonal greens

Ribeye Board +20

DESSERT

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