

September 2026

ASPEN

AUTUMN

RESTAURANT WEEK

FIRST

(please select one)

Elk Carpaccio

Artichoke, Arugula, Plum, Parmesan

Mushroom & Polenta

Creamy Polenta, Oyster Mushroom, 63 º Farm Egg, VEG, GF

Baby Lettuces

Lazy Ewe Chèvre, Local Pear, Golden Raisin Purée

Almond Brittle, Banyuls Vinaigrette, VEG, GF

SECOND

(please select one)

Lomo Saltado

Beef Tenderloin, Aji, White Rice, Bell Pepper, PA Layered Fries

Organic King Salmon

Chanterelle Mushroom, Sweet Potato Purée

Baby Gem, Caviar Lentil, Scallion, GF

Ratatouille

Summer Squash, Japanese Eggplant, Ginger

Maitake Mushroom, VEG, GF, DF

SWEET

(please select one)

PARC Aspen Donuts

Seasonal Housemade Jam

Earl Grey Crème Brûlée

Lavender Crumble, GF

SUPPLEMENTARY +\$20 each

2 oz Pasta Course

2.5g Fresh Truffle

5g Caviar

Presented by Executive Chef Stefano Schiaffino

\$75++ per person

No Substitutions

PARC

ASPEN

EST. 2022



Thank you for joining us for the inaugural Aspen Autumn Restaurant Week. It means so much to come together as a community in celebration of our local harvest and Aspen's vibrant restaurant scene.

We encourage you to continue the celebration by visiting our friends participating in this weeklong event throughout town.

It has been our pleasure to serve you at PARC Aspen, and we look forward to welcoming you back soon.

P A R C
A S P E N
EST. 2022

