

W ASPEN

RESTAURANT WEEK | 39 DEGREES

FIRST COURSE choice of one

Roasted Butternut Squash Soup
pepitas, sage, crème fraîche (V, GF)

Harvest Salad
local apple, goat cheese, candied walnuts,
cider vinaigrette (V, GF)

MAIN COURSE choice of one

Colorado Braised Short Rib
creamy polenta, roasted root vegetables,
red wine jus (GF)

Rocky Mountain Trout
wild rice, autumn squash, brown butter,
preserved lemon (GF)

Wild Mushroom Risotto
parmesan, roasted wild mushrooms, herbs (V, GF)

DESSERT choice of one

Sticky Toffee Pudding
caramel sauce, vanilla ice cream (V)

Chocolate Pot de Crème
whipped crème fraîche, sea salt (V, GF)

OPTIONAL ENHANCEMENTS

Premium Steak Option	+\$20
Two Curated Wine Pairings	\$30
Restaurant Week Signature Cocktail	\$16

SEPTEMBER 21-27, 2026

\$75++ Per Person | Three Courses

V = Vegetarian | GF = Gluten-Free