

west end social.

Aspen Restaurant Week 2026 *Prix Fixe Menu*

\$75pp

FIRST COURSE

Roasted Butternut Squash & Olathe Corn Soup

herbs | candied pepitas | crème fraîche

OR

Wild Mushroom & Apple Tart Comté

caramelized onion | thyme | petite arugula | cider
gastrique

SECOND COURSE

Crispy Duck Breast

delicata squash | crispy brussels sprouts | cherry
gastrique

OR

Pan-Roasted Trout

cauliflower purée | roasted corn | sautéed kale
brown butter & cider sauce | toasted Marcona
almonds

DESSERT

Horchata Cream Puff

OR

House Ice Cream and Sorbet Selection

Parties of 6 or more will have a 20% service charge applied to the check

Please inform your server of any allergies at the time of dining

*These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.