

CLOUD NINE ASPEN HIGHLANDS

DINNER

FIRST

ROASTED BEET CARPACCIO

winter lettuce, chevre, pistachio,
blood orange, white balsamic

OR

GRILLED QUAIL SALAD

farm greens, colorado quinoa,
haricot verts, huckle-honey vin

SECOND

CAULIFLOWER VICHYSOISE

celery leaf, hazelnut, pickled shallot, pommes puree

OR

LOBSTER AND KING CRAB BOUILLABAISSSE

rouille crouton, saffron broth, baby fennel

THIRD

HONEY ROASTED ACORN SQUASH

burrata, pomegranate, pumpkin seed gremolata

OR

TAGLIATELLE

black truffle, forrest mushrooms,
asparagus tips, beurre monte

ENTRÉE

COLORADO RACK OF LAMB*

purple potato, roasted romanesca,
minted fennel marmalade, lamb jus

OR

FILET MIGNON*

rocky mountain wagyu beef tender, cipolini,
broccolini, new potato, bordelaise

OR

PAN SEARED DOVER SOLE*

charred baby squash, parsley spaetzle, sauce espelette

DESSERT

BLOOD ORANGE FINANCIER CAKE

crème fraiche, brown butter almonds, fresh raspberry

CHOCOLATE CUBED

dark chocolate ganache, white chocolate pudding,
milk chocolate mousse

MICHAEL JOHNSTON EXECUTIVE CHEF

22% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

*THESE MENU ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.