

## **Appetizers**

**Caesar Salad, Reggiano Shavings 10**

**Roasted Beet Salad, Baby Lettuce, Colorado Chèvre,  
Crispy Leeks, Winter Truffle Vinaigrette 13**

**Frisée Salad, Apple Wood Smoked Bacon, Garlic,  
Balsamic Dressing, Chèvre Crouton 13**

**House Smoked Scottish Salmon, Accompaniments 16**

**Alaskan King Crab, Cantaloupe, Sweet Avocado,  
Cilantro-Brown Butter Vinaigrette 25**

**House Cured Lonzino, La Quercia “Heirloom” Prosciutto,  
Truffled Local Fruit Mostarda, Crostini 16**

**Hudson Valley Foie Gras Terrine, Berry Preserves, Toast 27**

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**French Onion Soup, Aged Gruyère Crouton 10**

**Local Winter Vegetable Soup, Roasted Garlic 10**

**Escargots à la Bourguignonne 15**

**Black Mussels, Pernod, Tomatoes, Garlic, Lobster Broth 15**

**Duck Leg Confit, Smoked White Bean Purée, Celeriac &  
Arugula Salad, Blood Orange Honey 16**

**Sea Scallops, Sunny Side Egg, Périgord Black Truffles,  
Truffle Butter Sauce 25**

**Veal Sweetbreads, Parsnip Purée, Tomato Confit, Arugula,  
Sherry & Red Wine Vinaigrette 19**

**Grilled Foie Gras “Au Poivre,” Local Apple, Caramelized  
Fennel, Date Purée, Ginger Cognac Sauce 29**

*Please understand, any changes to the menu may incur a  
longer preparation time*

## **Pasta Appetizers**

**Hand Cut Pappardelle, Colorado Lamb Bolognese, Arugula, Olives, Reggiano 17**

**House Made Ricotta Agnolotti, Oregon White Truffles, Crispy Squash, Arugula, Roasted Vegetable-Truffle Broth 17**

## **Entrées**

**Seitan Stir Fry, Bell Peppers, Garlic, Mushrooms, Arugula, Jasmine Rice, Balsamic Soy Glaze 25**

**Calf's Liver, Spinach, Smoked Bacon, Onion Sauce 28**

**Natural Pork Tenderloin, Herbs, Potatoes au Gratin, Spinach, Apple-Brandy Sauce 30**

**Scottish Salmon, Quinoa, Asparagus, Citrus-Herb Salad, Lemon Vinaigrette 30**

**Colorado Striped Bass, Tomato Confit, Brussels Leaves, Red Wine Reduction 30**

**Veal Ossobuco, Marsala Sauce, French Lentils 38**

**Brandt Farms Filet Mignon, Whipped Potatoes, Asparagus, Dijon-Peppercorn Sauce 38**

**Rotisserie Chicken, Pommes Frites, Kale, Sage Oil 29**

**Colorado Rack of Lamb, Potatoes au Gratin, Veal Jus 38**

**Veal Porterhouse, Spinach, Cache Cache Steak Sauce 45**

**Brandt Farms Prime New York Strip, Pommes Frites 58**

***Split Appetizer Charge \$4 / Split Entrée \$8***