

Cloud Nine

Alpine Bistro

*Located mid-mountain at Aspen Highlands · Altitude 10,740,
970-544-3063*

Presented by the Cloud Nine Staff

We feature alpine specialties with locally grown ingredients each day of the week.
Our lunches are complete with entrée and your choice of soup or an assorted baby greens salad.

Meat & Vegetarian Entrée: \$30 Split plate charge: \$10

Raclette & Fondue Table: \$37 Per Person (Reservations required 24 hours prior to meal; 4-person minimum)

Daily Lighter Alternatives: Elk ragout on crisp napkin dumplings with lingonberries and crème fraîche

Or Seared ruby trout fillet with potato strudel, organic mixed greens and cucumber dill dressing

Or Milagro Ranch raised beef pie with roasted vegetables, and oyster shiitake mushroom salad with pumpkin seed essence

Or Grilled lamb sausage marsala over warm panzanella-mozzarella bread salad (Add grilled prawns: \$13)

Seared duck breast with roasted fig jus, Dauphinoise potatoes

Or Sweet pea, caramelized pearl onion, and morel saffron risotto (Add lobster: \$13)

Thursday

Pan seared brook trout over butternut squash risotto, shaved brussels sprouts with pancetta, and a pecan-cognac glaze

Or Mascarpone polenta with sautéed pear tomatoes, baby artichokes and mint (Add smoked salmon: \$9)

Elk osso bucco with ratatouille and oven roasted garlic-rosemary potatoes

Or Baked brie en croute, fennel slaw and pearl onion confit, pistachio, black pepper raspberry vinaigrette

Saturday

Braised free-range coq au van with pearl onions, pancetta Merlot sauce and leek spaetzle

Or Ricotta and roasted eggplant cannelloni topped with smoked tomato, caper and olive fondue finished with shaved Ricotta solata (Add prawns: \$13)

Monday Gruyère stuffed pheasant sausages wrapped in pancetta with Yukon Gold mashed potatoes

Or Roasted pear and pine nut cambanzola crespelle with vanilla syrup and organic arugula, baby spinach, petite salad of forest mushroom and artichoke

Glaced lamb rollatini with white bean cassoulet and rosemary jus

Or Chèvre and Ricotta agnolotti with dried roma tomatoes, braised rucicola and spinach tapenade (Add marinated prawns: \$13)

Tuesday

Porcini dusted Colorado striped bass over truffled polenta and veal reduction, and shaved speck brussels sprouts

Or Truffled Ricotta gnocchi with oven roasted Cremini mushrooms, wilted greens and fresh herb and roasted tomato and gorgonzola sauce

Wednesday

Sunday

Restaurant Open Daily with Lunch Served from 11:30am-3:00pm

Private Dining Room available for 25 people.

Public Dinners on Thursday Evenings 6:00pm-10:30pm

(Reservations required for all dinners, please call 970-923-8715)

For private dinner function information, please call 970-429-3231 or 970-379-7303

afischbacher@aspensnowmass.com

We will cater an event at your private location throughout the Roaring Fork Valley. For information please contact Andreas Fischbacher at 970-379-7303 or 970-429-3231. Email: afischbacher@aspensnowmass.com