



Winter Dinner Menu

On starry winter nights, a unique and romantic experience awaits you. To start this adventure the choice is yours: either a lantern lit cross-country ski tour, or a trip back in time on a horse-drawn sleigh taking you into the beautiful Castle Creek Valley. Awaiting you at the end of the trail, a glowing fireplace to warm your fingers and toes, a wonderful selection of hot drinks, and an epicurean delight to fulfill the heartiest of appetites. A selection from our extensive fine wine list will complete this unforgettable experience.

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First Course

Chef's Selection of Appetizers

Second Course

Soup du Jour

Selection Changes Daily, Please Ask Your Server

Cookhouse Salad

Organic Greens, Apples, Candied Pistachios, Dried Cranberries,
Cambozola Cheese and Maple Balsamic Vinaigrette

Please Inform Your Server of Any Food Allergies.



Third Course

Three Cheese Lasagna

Fresh Grilled Vegetables, Basil,
Tomato Sauce with Fontina, Parmesan, and Goat Cheeses

Organic Free-Range Chicken

Stuffed with Prosciutto, Basil, Sun-Dried Tomato and Goat Cheese,
With Two Mustard Sauce and Wild Rice Pilaf

Grilled Salmon

Olive Oil-Dill-Dijon Marinade, Dill-Caper-Sweet Vermouth Sauce and Couscous

Herb Crusted Trout

Basil Citrus Sauce with Crayfish Butter and Herbed Piave Risotto

Grilled Buffalo Tenderloin

Port, Balsamic Vinegar and Demi-Glace Reduction,
Bleu Cheese and Smoked Mashed Potatoes

Roasted Elk Loin (\$15 Upcharge)

Rubbed with Cinnamon, Corriander and Cumin, Wild Mushroom Sauce,
And Scalloped Potatoes with Bacon and Caramelized Onion

Grilled Rack of Lamb (\$15 Upcharge)

Marinated in Roasted Garlic, Mint and Olive Oil, with Tomato-Mint-Lamb Glace,
And Roasted Gold Potatoes

All Entrees Except Lasagna Served with a Medley of Sauteed Vegetables.
No Substitutions, Please.

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Sample Menu: menu & prices subject to change

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