

CLOUD NINE ASPEN HIGHLANDS

HORS D'OEUVRES

CAVIAR* MP

beluga, ossetra, kaluga

MUSSELS, CLAMS AND PRAWNS 32

bouillabaisse steamed mussels, clams, and prawns,
heirloom tomato, nduja, rouille charred focaccia

WAGYU BEEF TARTARE* 32

rocky mountain wagyu beef, caper and cornichon relish,
farm egg, root chips, black truffle

CHARCUTERIE & FROMAGE 45

daily creations with marinated olives, pickles and peppers,
house preserves, crostinis, flatbread crackers

CLOUD 9 SALAD* 65

kaluga caviar, ahi, baby gems, shaved farm vegetables,
crème fraîche vinaigrette, meyer lemon gelee

SEAFOOD PLATEAU*

inspiration of sushi grade seafood, gulf shrimp,
king crab, maine lobster

Le Petit | 175 Grande | 325

THE CLOUD NINE EXPERIENCE

PRIX FIXE 68 PER PERSON

TWO PERSON MINIMUM

INCLUDES CHOICE OF SOUP DU JOUR OR ALPINE SALAD

RACLETTE

air dried beef, fennel salami,
potatoes, pearl onion,
cornichons

OR

GRUYÈRE FONDUE

crisp apple, merguez,
pickled vegetables,
baguette

Black & white truffle supplement \$40 and \$60 per gram

PLATS PRINCIPAUX

PRIX FIXE 72

INCLUDES CHOICE OF SOUP DU JOUR OR ALPINE WINTER SALAD

HUNTER'S CHICKEN

colorado native chicken, savory bread pudding,
oven roasted winter vegetables, mushroom chicken jus

WILD SEA BASS*

wild caught sea bass, charred baby cauliflower, parsnip purée,
parsley butter, pine nut butter, grapefruit gastrique

PAN SEARED ELK MEDALLIONS*

rocky mountain elk, creamy farro,
roasted beet and brussel sprouts, elk glace', gin and juniper jam

WINTER MUSHROOM SCHNITZEL

whipped baby yukons, local specialty vegetables,
shaved black truffle, mushroom jus

OR

ROCKY MOUNTAIN WAGYU TOMAHAWK* 275

grilled 38oz wagyu ribeye, chef's potatoes,
winter vegetables, bordelaise, truffle butter

GOLDEN SURF AND TURF* 575

wagyu tomahawk, grilled lobster tail and king crab,
chef's potatoes and local vegetables, winter black truffle, gold leaf

MICHAEL JOHNSTON EXECUTIVE CHEF

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

THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME. PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.

*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.

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DESSERT

CHOCOLATE FONDUE 15

marshmallow skewers, pound cake, fresh berries,
soft pretzel bites

SWEET POTATO CRÈME BRÛLÉE 15

caramelized apples, bourbon-vanilla bean ice cream,
butter pastry crust

ASSORTED DESSERT TRUFFLES 20

champagne and white chocolate,
dark chocolate hazelnut, assorted candies

COFFEE & TEA

BREWED COFFEE 6

regular or decaf

HOT CHOCOLATE 7

whipped cream

CAPPUCCINO 8

LATTE 8

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