

CLOUD NINE ASPEN HIGHLANDS

STARTERS

CAVIAR* MP

beluga, kaluga, ossetra

MUSSELS AND CLAMS 40

mussels and clams steamed in a bouillabaisse broth, grilled shrimp, heirloom tomato, nduja, rouille charred focaccia

WAGYU BEEF TARTARE* 42

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

CHARCUTERIE & FROMAGE 48

artisanal cheese, cured meat, olives, house pickled veg, preserves, crostinis, flatbread crackers

CLOUD 9 SALAD* 75

kaluga caviar, house cured skuna bay salmon, baby gem lettuce, shaved vegetables, farm egg, meyer lemon gelée

SEAFOOD PLATEAUS*

alaskan king crab, maine lobster, gulf shrimp, cocktail crab

Le Petit | MP Grande | MP

THE CLOUD NINE EXPERIENCE

PRIX FIXE 75 PER PERSON

TWO PERSON MINIMUM

INCLUDES CHOICE OF SOUP DU JOUR OR ALPINE SALAD

RACLETTE

air dried beef, fennel salami, capicola, finger potatoes, pearl onions, sweet peppers, cornichons

GRUYÈRE FONDUE

crisp apple, polish sausage, pickled vegetables, baguette

Black & white truffles, shaved tableside MP

MAINS

PRIX FIXE 75 PER PERSON

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

COLORADO STRIPED BASS "PROVENCAL"

pan seared striped bass, charred fennel, blistered tomatoes, herbs de provence

50 LAYER LASAGNA BOLOGNESE

local beef and pork bolognese, bechamel, heirloom tomatoes

PAN SEARED ELK MEDALLIONS*

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

WINTER MUSHROOM SCHNITZEL

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

OR

ROCKY MOUNTAIN WAGYU TOMAHAWK* MP

grilled bone-in wagyu ribeye, chef's potatoes, winter vegetables, bordelaise, truffle butter

GOLDEN SURF AND TURF* MP

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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DESSERTS

CHOCOLATE FONDUE 18 PER PERSON

TWO PERSON MINIMUM

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

BURNT CHEESECAKE 18

basque cheesecake, cherry rioja sauce,
marcona almonds

DESSERT TRUFFLE PLATE 22

champagne-white chocolate,
dark chocolate hazelnut, assorted candies

HOT DRINKS

BREWED COFFEE 8

regular or decaf

TEA SELECTION 8

HOT CHOCOLATE 10

whipped cream

ESPRESSO DRINKS 10

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