

lunch at THE CABIN

FOR THE TABLE

Charcuterie Board 24

selection of cured meats, artisanal cheese, pickled vegetables, whole grain mustard, lavash

Seafood Tower* 53

poached jumbo shrimp, oysters on the half shell, crab claws, cocktail sauce, spicy horseradish, lemon, hot sauce

Pistachio Foie Gras

Torchon 33

cherry jubilee, huckleberry compote, toast points

King Crab Toast 59

king crab, black winter truffles, butter, brioche

Aspen Caviar* MP

egg yolk, egg white, chive, shallot, potato chip, caper

Avocado Toast 22

avocado, watermelon radish, pomegranate, pea shoots, walnut raisin toast, lemon oil, maldon salt

Fingerling Potato Knish 22

smoked salmon, pickled mustard seeds, wasabi aioli, chive oil, micro salad

Starter & Entrée PRIX FIXE WITH BREAD SERVICE 62pp

TO START *choose one*

Cabin Salad

winter greens, cranberry, whipped chevre, candied pecans, fennel pollen vinaigrette

Soup Du Jour

traditional garnish

MAINS *choose one*

Petite Veal Osso Bucco*

braised osso bucco, french greens lentils, roasted baby beets, purple pearl onions, au jus

New Zealand John Dory

israeli cous cous, zucchini, yellow squash, shiitake mushroom, lemongrass beurre blanc

Wagyu Burger*

8oz american wagyu beef patty, aged white cheddar, bourbon bacon jam, crispy onions, rosemary aioli

Farrotto

seasonal vegetables, mixed herbs, mascarpone, parmesan

1/2 Roasted Chicken

eggplant, roasted garlic swiss chard, bacon lardon, pancetta chip, roasted garlic au jus, micro greens

Elk Stroganoff

roasted elk loin, egg noodles, creme fraiche, pearl onion, chives

Bison Tomahawk MP

created daily utilizing seasonal & local ingredients

DESSERT

Monkey Bread 12

pralines n' cream ice cream, cinnamon, candied pecans, gold leaf

Seasonal Fruit Cobbler 12

vanilla bean ice cream, gold leaf, mint

S'mores Kit 10

hershey's chocolate, marshmallows, graham crackers

22% gratuity will be added to parties of 6 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.

drinks at THE CABIN

COCKTAILS 20

Cirque Margarita

casa del sol blanco, gran gala,
fresh pressed persian lime &
blood orange juice

Hanging Valley

Bloody Mary

jalapeño infused vodka,
tree line colorado bloody
mary mix

Sheer Bliss

maker's mark bourbon, big b's
hot apple cider, cinnamon

Velvet Falls

caramel vodka, hot chocolate,
whipped cream

Campground

Hot Buttered Rum

spiced rum, mountain
rescue's homemade recipe,
whipped cream

Mountain Manhattan

makers mark bourbon,
vermouth, seasonal bitters

Wildcat Coffee

hennessy, moonlight
expresso liqueur, coffee,
whipped cream

Red Bull Hugo Spritz

red bull, prosecco,
st. germain, soda water

WINE glass | bottle

CHAMPAGNE & SPARKLING

Flor, Prosecco 16 | 64
veneto, italy

**Moët & Chandon,
Champagne** 35 | X
champagne, france

WHITES

**Philippe Girard,
Sancerre** 25 | 100
loire valley, france

**Leth,
Grüner Veltliner** 15 | 60
niederösterreich, austria

**Bachelier, Petit
Chablis** 23 | 92
burgundy, france

**As One Cru, Chardonnay
'Paicines'** 17 | 68
mendocino, california

ROSÉ

**Château D'esclans,
Whispering Angel** 16 | 64
provence, france

REDS

**Belle Glos 'Böen',
Pinot Noir** 17 | 68
california, usa

**Piatelli,
Malbec Reserve** 15 | 60
mendoza, argentina

Château Barreyre 17 | 68
bordeaux, france

**Snowden,
Cabernet Sauvignon
'Dom Spero'** 25 | 100
napa valley, california

Glühwein 12
glunz family winery vin glogg
paso robles, california

BEER 10

New Belgium, Mountain Time Lager fort collins, co

Brewery X Battlesnakes, Pilsner anaheim, ca

Coors Light golden, co

Oskar Blue's Dale's Pale Ale longmont, co

Mountain Heart, Temerity West Coast IPA carbondale, co

