

CLOUD NINE ASPEN HIGHLANDS

LUNCH HORS D'OEUVRES

CAVIAR "CLOUD NINE STYLE" MP

STEAK TARTARE 18

local grass-fed beef, capers, chips

DUCK LIVER MOUSSE 16

crispy duck skin, blood orange, pickled mustard seed

CHARCUTERIE & FROMAGE 26

daily selection with olives, pickles, mustards & jam

SEAFOOD PLATEAU

daily inspiration including gulf shrimp, crab & lobster

Le Petit | 150

The Cloud 9 | 225

THE CLOUD NINE EXPERIENCE

PRIX FIXE \$49 PER PERSON

TWO PERSON MINIMUM

INCLUDES CHOICE OF SOUP DU JOUR OR ALPINE SALAD

ADD OUR CLASSIC APPLE STRUDEL +\$6

GRUYÈRE FONDUE

apples, chorizo, cornichons
winter truffle supplement MP

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OR
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RACLETTE

air-dried beef, potatoes,
pickled onions

PLATS PRINCIPAUX

PRIX FIXE \$49

INCLUDES CHOICE OF SOUP DU JOUR, ORGANIC TOMATO SOUP OR ALPINE
SALAD WITH CHAMPAGNE VINAIGRETTE

SEARED SALMON

puy lentils, endive marmalade, fines herb

24 HOUR BEEF SHORT RIB

herb polenta, root vegetables, gremolata

CHICKEN PROVENÇAL

capers, potatoes, olives, stewed tomato

PAPPARDELLE BOLOGNESE

mint, parmigiano, mascarpone

MUSHROOM BOURGUIGNON

sweet potatoes, ricotta, pickled onion

MICHAEL JOHNSTON EXECUTIVE CHEF

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

RAW AND PARTIALLY COOKED FOODS MAY BE HAZARDOUS TO YOUR HEALTH.

CLOUD NINE ASPEN HIGHLANDS

DESSERT

CHOCOLATE FONDUE 12

per person pricing, two person minimum

FRESH FRUIT, POUND CAKE, MARSHMALLOWS

SWEETS 10

WARM APPLE STRUDEL

spiced whipped cream, macerated berries

HAZELNUT TIRAMISU

COFFEE & TEA

BREWED COFFEE 4
regular or decaf

HOT CHOCOLATE 6
whipped cream

CAPPUCCINO 6

LATTE 6

ESPRESSO
single 4
double 6

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