

# CLOUD NINE ASPEN HIGHLANDS DINNER

## FIRST

LOBSTER & KING CRAB BOUILLABAISSE  
rouille crouton, saffron consommé

OR

SEARED FOIE GRAS  
Medjool date, sourdough, petite greens, balsamico

## SECOND

WINTER BLACK TRUFFLE TAGLIATELLE  
Tomme de Savoie

OR

HONEY ROASTED ACORN SQUASH  
burrata, pomegranate, pumpkin seed gremolata

## THIRD

COLORADO WAGYU BEEF STRIP\*  
cipollini onions, potato,  
mustard espagnole

OR

NORTH ATLANTIC TURBOT\*  
celery root, petite carrots,  
parsley butter

## DESSERT

BLOOD ORANGE FINANCIER  
crème fraiche, brown butter almonds

OR

CHOCOLATE<sup>3</sup>  
dark chocolate ganache, white chocolate pudding,  
milk chocolate mousse

MICHAEL JOHNSTON EXECUTIVE CHEF

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

\*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.