

CLOUD NINE ASPEN HIGHLANDS

HORS D'OEUVRES

CAVIAR* "CLOUD NINE STYLE" MP

STEAK TARTARE* 22
local grass-fed beef, capers, chips

BURRATTA 19
with honey roasted acorn squash

CHARCUTERIE & FROMAGE 38
daily selection with olives, pickles, mustards & jam

CLOUD NINE SALAD* 58
cold smoked salmon, caviar, seasonal greens,
cucumber, herb vinaigrette

SEAFOOD PLATEAU*
daily inspiration including gulf shrimp, crab & lobster
Le Petit | 150
The Cloud 9 | 225

THE CLOUD NINE EXPERIENCE

PRIX FIXE \$55 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 \$55
INCLUDES CHOICE OF SOUP DU JOUR, OR ALPINE SALAD

PASTA BOLOGNESE
grass-fed beef, mascarpone, mint

PAN ROASTED CHICKEN CASSOULET
heirloom beans, greens,
chicken skin lardon, pipérade sauce

CARAMELIZED SCALLOPS
butternut, sage, pine nut,
pomegranate molasses

24 HOUR BEEF SHORT RIB
herb polenta, gremolata

SWEET POTATO AND MUSHROOM MOLE
spinach, winter grains

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.

CLOUD NINE ASPEN HIGHLANDS

DESSERTS

CHOCOLATE FONDUE 14
per person pricing, two person minimum

ASSORTED TRUFFLES 11
chef's selection, per person pricing

APPLE STRUDEL 12
spiced whipped cream, almond,
macerated berries

COFFEE & TEA

BREWED COFFEE 5
regular or decaf

HOT CHOCOLATE 7
whipped cream

CAPPUCCINO 8

LATTE 8

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CLOUD NINE ASPEN HIGHLANDS DINNER

FIRST

SCALLOP CRUDO*

citrus, cilantro jalapeño sauce

OR

HEARTS OF PALM SALAD*

lemon-caviar vinaigrette

SECOND

LOBSTER & KING CRAB BOULLIABAISE

rouille crouton, saffron broth

OR

CHESTNUT SOUP & SEARED FOIE GRAS*

toasted hazelnut, celery hearts

THIRD

TAGLIATELLE

black truffle, winter mushroom, tomme de savioe

OR

HONEY ROASTED ACORN SQUASH

burrata, pomegranate, pumpkin seed gremolata

sorbet

ENTRÉE

ROCKY MOUNTAIN WAGYU NY STRIP*

cippolini onion, pomme puree, espagnole

OR

BUTTER POACHED TURBOT*

meyer lemon, black truffle, baby vegetables

OR

COLORADO RACK OF LAMB*

fennel gratin, shallot jus, baby kale

dessert & cheese trolley

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