

CLOUD NINE

ASPEN HIGHLANDS

DINNER

FIRST

SCALLOP CRUDO

clementine, fennel, frisèe

OR

FOIE GRAS

pomegranate gastique, apple, brioche

SECOND

MUSHROOM AND BLACK TRUFFLE "STRUDEL"

pommes Aligot, sherry reduction

OR

LOBSTER & WHITE CHOCOLATE BISQUE

ginger croutons

THIRD

EMMA FARMS WAGYU BEEF STRIPLON

roasted brussels sprouts, potato & parsnip gratin,
clove bordelaise

OR

SEARED COLORADO STRIPED BASS

manila clams, charred greens,
turmeric pickled onions

OR

PHEASANT POT AU FEU

baby turnips, carrots, pearl onion, leek soubise

DESSERT

MIGNARDISES

SELECTION OF SWEET BITES AND CHOCOLATES

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.