

# 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.