

Dinner

Starters

St

Steak Tartare* 32 *gf*
Black Truffle, Yolk, Tallow Chips

King Crab* 46 *gf*
Cedar, Char Roe, Mustard Greens

Poached Shrimp* 38 *gf*
Sauce Louis

Blue Fin Tuna Crudo* 37 *gf*
Radish, Orange, Bronze Fennel

Seared Foie Gras* 38
French Toast, Pumpkin, Espresso

Regiis Ova Caviar

Available in 30g or 100g
Lemon Souffle Blini, Potato Croquette,
Chive, Crème Fraîche

Ossetra* 170 | 540

Golden Ossetra* 250 | 765

Half Shell Oysters* 36 *gf*
Mignonette, Cocktail Sauce

Roasted Winter Squash Soup 28 *gf*
Pumpkin Seeds, Crème Fraîche

Salads

Sa

Endive Salad 22 *gf*
Persimmon, Arugula

Grilled Gem Lettuce 22 *gf*
Bayley Hazen, Crème Fraîche, Herbs

Beet Salad 25 *n, gf*
Chevre, Mache, Pistachio

Pasta & Rice

PR

Brillat Savarin and Truffle Pasta 36
Sourdough, Cassarecce, Chives

Rigatoni and Meatballs 34
Veal, Beef, Pork, Tomato

Winter Mushroom Agnolotti 31
Forest Mushroom Broth

Clam Risotto 34 *gf*
Bacon Lardons, Chives

Executive Chef: Keith Theodore | Chef De Cuisine: Colin Loomis | Pastry Chef: Barbara Marcos

For your convenience, 22% service charge is added to parties of 6 or more

Please inform your server of any dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

gf : gluten free | n : contains nuts

Vegetables

Ve

Charred Eggplant 38
Miso Barley "Risotto", Swiss
Chard

Preserved Heirloom Tomato 38 *n, gf*
White Beans, Herbs, Pine Nuts

Sides

Si

Heirloom Carrots 14 *n*
Brown Butter, Hazelnuts

Bloomsdale Spinach 14 *gf*
Arbequina, Olive Oil

Sautéed Wild Mushrooms 14 *gf*

Cabbage in Mustard Sauce 14 *gf*

Marrow Whipped Potatoes 14 *gf*

Celery Root Ribbon 14 *gf*

Mains

Ma

Mero Bass* 70 *gf*
Radish, Char Roe, Chive

Crescent Island Duck* 71
Leg Confit, Duck Jus

Antelope Loin* 66
Red Cabbage Jus

Roasted Golden Chicken* 68
Foie, Truffles, Chicken Jus

Butter Poached Lobster* 72 *gf*
Bisque, Uni Salpicon

Cross Creek Beef 5/8oz* 65/85
Bourguignonne Sauce

Dover Sole* 70 *gf*
Parsley, Brown Butter

The Nell Wellington* 80
Forest Mushroom, Jus

Dessert

De

Choux Puff 19 *n*
Dark Chocolate, Hazelnut

Baked Alaska 19
Banana, Chocolate, Merengue

Crème Brûlée 18 *gf*
Caramel, Apple, Vanilla

Poached Pear 18 *n*
Cranberry, Laurel Anglaise, Pecan Financier

Our food is sourced from the Western Slope of Colorado and sustainable ranchers and farmers from around the globe.

Wines By The Glass

Wi

Sparkling

5oz/8oz

Bisot <i>Jeio Brut</i> Prosecco Veneto, Italy NV	16/25
Raventós i Blanc <i>de Nit Brut Rosé</i> Conca del Riu Anoia, Spain 2022	19/30
Gusbourne <i>Blanc de Blancs</i> Kent, England 2019	35/56
Vilmar & Cie <i>Little Nell Grande Réserve</i> Champagne, France NV	39/62
Billecart-Salmon <i>Champagne Brut Rosé</i> Champagne, France NV	45/70
Krug Grande Cuvée 169ème édition Champagne, France NV	69/110

White/Rosé

5oz/8oz

Karthäuserhof <i>Riesling</i> Bruno Feinherb Ruwer, Germany 2022	16/25
Bailly-Reverdy <i>Sauvignon Blanc</i> Frank & Aurélien Sancerre Loire Valley, France 2024	23/36
Bernard Defaix <i>Chardonnay</i> Chablis Burgundy, France 2023	19/30
Domaine de Chevalier <i>L'Espirit</i> de Chevalier Pèssac-Léognan Bordeaux, France 2021	25/40
Raul Pérez Godello <i>Ultreia Blanco</i> Bierzo, Spain 2023	19/30
DuMOL <i>Chardonnay</i> Cuvée HHS Napa Valley, California 2022	28/45
M. Verget <i>Chardonnay 1er Cru Sous la Roche</i> Pouilly-Fuissé, Burgundy, France 2023	33/52
Château Minuty <i>Provençal</i> Blend <i>Prestige Rosé</i> Côtes de Provence 2024	18/28

Red

5oz/8oz

Jean Foillard <i>Gamay Beaujolais-Villages</i> Beaujolais, France 2022	19/30
Evesham Wood <i>Pinot Noir</i> Willamette Valley, Oregon 2023	20/32
Sylvain Pataille <i>Pinot Noir</i> Marsannay Burgundy, France 2022	29/46
Hermanos Peciña <i>Tempranillo</i> Blend <i>Reserva</i> Rioja, Spain 2016	19/30
Ch. Ducru-Beaucaillou <i>Bordeaux</i> Blend <i>Petit Ducru</i> St.-Julien, Bordeaux, France 2020	29/46
Catena Zapata <i>Malbec High Mountain Vines</i> Mendoza, Argentina 2023	16/25
Burgess Cellars <i>Cabernet Sauvignon</i> Contadina Napa Valley, California 2018	29/46

Cocktails

Co

The Jalisco Fig
Ancho Cider
The Daffy
Bartlett Mule
Byrrh Goggles
Stoned Smash
Gingersnap Espresso Martini

Reposado Tequila, Misson Fig, Cointreau, Lime 28
Apple Brandy, Ancho Verde, Ginger, Cherry Herring, Lemon 29
Duck-Fat Washed Rye Whiskey, Yellow Chartreuse, Sweet Vermouth 32
Aged Rum, Spiced Pear, Lime, Ginger Beer 28
Byrrh, Cynar, Lemon, Prosecco 26
Bourbon, Benedictine, Stone Fruit Pureé, Lemon 30
Vodka, Espresso, Braulio, Gingerbread Syrup 30

Alcohol Free

Vi

Natural High
Garden Water Tonic
Athletic Brewing
Athletic Brewing
Thompson & Scott
Leitz Riesling
Leitz Pinot Noir

Spice, Lime, Ginseng, Soda 16
Vegetable Water, Lemon, Quinine 16
'Athletic Lite' Lager, Stratford, Ct 10
'Run Wild' IPA, Stratford, Ct 10
Noughty NA Sparkling Chardonnay, Spain 15
Eins Zwei Zero NA 11
Zero Point Five De-Alcoholized Baden, Germany 14

Beers

Be

Draft

Lager Peroni, Italy 12
Tangerine Blonde Ale Telluride Brewing, Telluride, CO 12
Hazy Ipa Breckenridge Brewing 'Juice Drop', Breckenridge, CO 12
Amber Ale 90 Shillina O'Dell Brewing, Ft. Collins, CO 12

Bottle/Can

Lager Corona 'Extra', Mexico 10
Lager Stella Artois, Belgium 10
IPA Aspen Brewing 'Independence Pass', Aspen, CO 10

Gluten Free

Lager Estrella Damm 'Daura', Spain 10

Cider

Semi-Dry Colorado Cider 'Glider Cider', Denver, CO 14