

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

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Endive Salad 22 *gf*
Persimmon, Arugula

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

Beet Salad 25 *n, gf*
Chèvre, Mâche, 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

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Charred Eggplant 38
Miso Barley "Risotto", Swiss
Chard

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

Sides

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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 *gf*
Leg Confit, Duck Jus

Antelope Loin* 66 *gf*
Red Cabbage Jus

Roasted Golden Chicken* 68
Foie, Truffles, Chicken Jus

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

Cross Creek Wagyu 5/8oz* 65/85 *gf*
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.

Rotating Fine & Rare Wines By the Glass

3oz/5oz

Domaine du Collier Chenin Blanc <i>Saumur Blanc</i> Loire Valley, France '18	18/30
Domaine Génot-Boulanger Chardonnay <i>Puligny-Montrachet Nosroyes</i> Burgundy, France '20	36/60
Peter Michael Chardonnay <i>La Carrière Knights Valley</i> Sonoma, California '16	30/49
Tolpuddle Vineyard Pinot Noir Tasmania, Australia '22	24/40
Caprili Sangiovese <i>Brunello di Montalcino</i> Tuscany, Italy '19	24/40
Dalla Valle Cabernet Sauvignon Napa Valley, California '19	72/120
Château Léoville-Poyferré Bordeaux Blend <i>St.-Julien</i> Bordeaux, France '05	60/99
Domaine du Vieux Télégraphe Grenache Blend <i>La Crau</i> Châteauneuf-du-Pape, France '20	33/55

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 '23	19/30
Gusbourne <i>Blanc de Blancs</i> Kent, England '19	35/56
Vilmart & Cie <i>Little Nell Grande Réserve</i> Champagne, France NV	39/62
Billecart-Salmon <i>Brut Rosé</i> Champagne, France NV	45/70
Krug <i>Grande Cuvée 169ème édition</i> Champagne, France MV	69/110

White/Rosé

5oz/8oz

Karthäuserhof Riesling <i>Bruno Feinherb</i> Mosel, Germany '22	16/25
Bailly-Reverdy Sauvignon Blanc <i>Frank & Aurélien Sancerre</i> Loire Valley, France '24	23/36
Bernard Defaix Chardonnay <i>Chablis</i> Burgundy, France '23	19/30
Domaine de Chevalier Sauvignon Blanc <i>L'Espirít</i> Pessac-Léognan Bordeaux, France '22	25/40
Raul Pérez Godello <i>Ultreia</i> Bierzo, Spain '23	19/30
DuMOL Chardonnay <i>Cuvée HHS</i> Napa Valley, California '23	28/45
Alex Moreau Chardonnay <i>Bourgogne Blanc</i> Burgundy, France '22	35/56
Château Minuty Provençal Blend <i>Prestige Rosé</i> Côtes de Provence, France '24	18/28

Red

5oz/8oz

Jean Foillard Gamay <i>Beaujolais-Villages</i> Beaujolais, France '22	19/30
Evesham Wood Pinot Noir Willamette Valley, Oregon '23	20/32
Anne et Hervé Sigaut Pinot Noir <i>Chambolle-Musigny</i> Burgundy, France '22	35/56
Brovia Nebbiolo Barolo Piedmont, Italy '21	35/56
Hermanos Peciña Tempranillo <i>Reserva</i> Rioja, Spain '17	19/30
Château Prieuré-Lichine Bordeaux Blend <i>Confidences Margaux</i> Bordeaux, France '19	25/40
Catena Zapata Malbec <i>High Mountain Vines</i> Mendoza, Argentina '23	16/25
Burgess Cellars Cabernet Sauvignon <i>Contadina</i> Napa Valley, California '18	29/46

Cocktails

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Ancho Cider
Brown Butter Après
Bartlett Mule
Byrrh Goggles
Stoned Smash
Double Black Diamond

Apple Brandy, Ancho Verde, Ginger, Cherry Heering, Lemon 29
Brown Butter & Orange Washed Whiskey, Sage, Egg White, Red Wine 32
Aged Rum, Spiced Pear, Lime, Ginger Beer 28
Byrrh, Cynar, Lemon, Prosecco 26
Bourbon, Benedictine, Stone Fruit Pureé, Lemon 30
Reposado Tequila, Espresso, Licor 43 30

Zero Proof

Ze

Twilight Bloom
Roaring Fork Remedy

Non-Alcoholic Gin, Lemon, Honey, Elderflower Tonic 16
Green Tea, Lemon, Honey, Ginger 16

Alcohol Free

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Athletic Brewing
Athletic Brewing
Thompson & Scott
Leitz Riesling
Leitz Pinot Noir

'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

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Draft

Lager Peroni, Italy 12
IPA Oskar Blues 'Hazy Blues' Colorado, USA 12
Tangerine Blonde Ale Telluride Brewing, Telluride, CO 12
Lager Modelo 'Especial', Mexico 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