

THE CHEF'S TASTING MENU

K. DAVID CLAWSON | WINTER 2011-12

EGGS AND CAVIAR

*farm fresh egg, osetra caviar, chives
window pane potato*

MOULARD DUCK "FOIE GRAS AU TORCHON"

*black mission figs, celery branch, marcona almonds
and balsamic fig puree*

'MOSAIC'

*carpaccio of tuna, scallop, beef and peach
basil oil and pepper roulade*

BUTTER POACHED LOBSTER

*smoked garlic, tarragon, morel mushrooms
lemon foam*

ELDERFLOWER SORBET

thyme and champagne

VEAL SWEETBREADS, TENDERLOIN & CHEEK

*Spanish paprika, Nueske bacon, squash
almonds and sweet pepper*

BRILLAT SAVARIN

*pecan shortbread, pink lady apple, fennel sous vide
black truffle honey and mâche*

CHOCOLATE

avocado, lime, licorice, mint

PRIX FIXE 115.00 | WINE PAIRINGS 170.00

GAME CREEK RESTAURANT ON VAIL MOUNTAIN