M O D E R N · A L P I N E · I N S P I R E D

APPETIZERS

Bay Scallops and Sweet Shrimp with Truffle Butter, Fried Leeks and Pesto Mayo	18
Iberico Ham, Manchego Cheese, Melon, Soy Balsamic Glaze, Brandied Fig	19
Spice Dusted Wild Forest Mushroom Fritters, Orange Soy, Pickled Cucumber, Spicy Aioli	16
Hazelnut and Ginger Buffalo Carpaccio, Truffle Mayo, Manchego Cheese, Frisee Raisin Salad	20
Seared Foie Gras, Banana Bread Pudding, Port Reduction, Candied Tempura Bacon, Huckleberry Syrup Paint	26
Baked Brie in Phyllo, Lavender Honey, House made Granola, Grilled Red Grape Marmalade	16
Wild Thing Pizza- Roasted Forest Mushrooms, Arugula Brie, Sage, Pecorino, Garlic	16
San Daniele Ham Pizza, Roasted Figs, Blue Cheese, Caramelized Onions and Balsamic Reduction	17
Pizza Margherita, Basil, Roasted Tomato and Mozzarella With Oregano and Sea Salt	15
Buffalo Pepperoni Pizza, Sausage, Mozzarella, Tomato Sauce	18

SOUPS & SALADS

Simple Greens with English Cucumbers, Tiny Tomatoes, Radish, Roasted Lemon-Apple Vinaigrette	10
Grilled Romaine, Pesto-Stuffed Fried Artichoke, White Anchovy, Parmesan Twist	17
Duck Confit, Frisee, Port Wine Poached Pear, Candied Pecans, Romesco Sauce	18
Pumpkin-Frangelico Soup, Chive Oil, Toasted Hazelnut, Allspice Crème Fraiche	12
Lobster and Brie Bisque, Warm Lobster Brie Salad, "VSOP" Cognac Foam, Vodka Caviar Sauce	16

OUR CUISINE IS A REFLECTION OF THE HISTORY OF FRENCH, SWISS, ITALIAN AND ROCKY MOUNTAIN ALPINE COOKING, INFUSED WITH TODAY'S CULINARY VISION . THE FLAVORS ARE DELICATELY BALANCED AGAINST ONE ANOTHER TO CREATE A THOUGHTFULLY CRAFTED MEAL.

WE ARE COMMITTED TO PROVIDING AN EXCEPTIONAL EXPERIENCE FOR OUR GUESTS WITH DIETARY RESTRICTIONS. PLEASE ALERT YOUR SERVER TO ANY ALLERGIES OR SENSITIVITIES WE MAY ACCOMMODATE.

EXECUTIVE CHEF VISHWATEJ NATH

ENTREES

Heritage 'Coq au Vin' Chicken, Baby Carrots, Mushrooms, Duck Confit Mash, Cippolini Onions, Red Wine Pan Reduction	36
Certified Angus Beef Market Steak, Fingerling Potatoes, Spinach, Horseradish Crema, Bone Marrow Jus	38
Grilled Tuna with Creamy Polenta, Crispy Pork Belly, Apple-Fennel Slaw, Mushroom Consommé	38
Elk Bolognese with Hand Shaped Ziti, Shaved Manchego, San Marzano Tomatoes, Bone Marrow Canoe	30
Rosen Farms Lamb Rack, Au Gratin Potato, Red Cabbage, Roasted Shallots, Mostarda, Mint Emulsion	42
Pan Seared Cilantro Marinated Halibut, Lobster Risotto, Sautéed Swiss Chard, Sunflower Seeds, Ginger Scallion Sauce	40
Winter Vegetable and Quinoa Strudel, Charred Tomato Sauce, Fried Spinach, Chive Oil	31
Apple Cider& Chili Braised Beef Short Ribs Green Beans, Whipped Duck Confit Mashers, Au Jus	37

SIDES ~ 9

Sautéed Swiss Chard
Creamy Polenta
French Green Beans
Whipped Duck Confit Mashers
Hand Cut Fries with Black Truffle and Parmesan Cheese 15

Please ask your server to see our Gluten Free Menu
· Split Plate Charge $6 ·
20% gratuity will be added to parties of 6 or more

M O D E R N · A L P I N E · I N S P I R E D

G L U T E N F R E E

APPETIZERS

Bay Scallops and Sweet Shrimp with Truffle Butter, Fried Leeks and Pesto Mayo	18
Iberico Ham, Manchego Cheese, Melon, Soy Balsamic Glaze, Brandied Fig	19
Hazelnut and Ginger Buffalo Carpaccio, Truffle Mayo, Manchego Cheese, Watercress Raisin Salad	20
Wild Thing Pizza- Roasted Forest Mushrooms, Arugula Brie, Sage, Pecorino, Garlic	16
San Daniele Ham Pizza, Roasted Figs, Blue Cheese, Caramelized Onions and Balsamic Reduction	17
Pizza Margherita, Basil, Roasted Tomato and Mozzarella With Oregano and Sea Salt	15
Buffalo Pepperoni Pizza, Sausage, Mozzarella, Tomato Sauce	18

SOUPS & SALADS

Simple Greens with English Cucumbers, Tiny Tomatoes, Radish, Roasted Lemon-Apple Vinaigrette	10
Duck Confit, Spring Greens, Port Wine Poached Pear, Romesco Sauce	18
Pumpkin-Frangelico Soup, Chive Oil, Toasted Hazelnut, Allspice Crème Fraiche	12
Lobster and Brie Bisque, Warm Lobster Brie Salad, "VSOP" Cognac Foam, Vodka Caviar Sauce	16

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EXECUTIVE CHEF VISHWATEJ NATH

ENTREES

Heritage 'Coq au Vin' Chicken, Baby Carrots, Duck Confit Mash, Cippolini Onions, Red Wine Pan Reduction	36
Certified Angus Beef Market Steak, Fingerling Potatoes, Spinach, Horseradish Crema, Bone Marrow Jus	38
Grilled Tuna with Creamy Polenta, Crispy Pork Belly, Apple-Fennel Slaw, Mushroom Consommé	38
Elk Bolognese with Gluten-Free Ziti, Shaved Manchego, San Marzano Tomatoes, Bone Marrow Canoe	30
Pan Seared Cilantro Marinated Halibut, Lobster Risotto, Sautéed Swiss Chard, Sunflower Seeds, Ginger Scallion Sauce	40
Winter Vegetables and Quinoa with Charred Tomato Sauce, Fried Spinach, Chive Oil	31

SIDES ~ 9

Sautéed Swiss Chard
Creamy Polenta
French Green Beans
Whipped Duck Confit Mashers
Hand Cut Fries with Black Truffle and Parmesan Cheese 15

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M O D E R N · A L P I N E · I N S P I R E D

K I D ’ S D I N N E R M E N U

CHOOSE A STARTER

VEGGIE Sticks with Ranch Dressing
TOMATO SOUP with Garlic Crouton
GREEN SALAD Roasted Lemon-Apple Dressing

CHOOSE AN ENTRÉE

PBJ on White or Gluten Free Bread

PIZZA Tomato Sauce & Cheese Blend

CHICKEN POT PIE Creamy Chicken and Vegetables

MAC N’ CHEESE Macaroni with Cheddar

GRILLED CHEESE SAMMY On Brioche or Gluten Free Bread with Tomato Soup

CHEESEBURGER Home made Bun or Gluten Free Bread, Fries

DESSERT

CHOCOLATE PUDDING Gingerbread Cookie
MINI CHOCOLATE SUNDAE Vanilla Ice Cream, Cherries

$19

Please Alert Your Server for Gluten Free Items

20% Gratuity Will Be Added To Parties of 6 or More

M O D E R N · A L P I N E · I N S P I R E D

D I N N E R D E S S E R T M E N U

SWEET TREATS

Chocolate Bread Pudding, Toasted Marshmallow Cream, Rum Raisin Syrup	12
Vanilla Pot de Crème, Brulee Banana (Gluten Free)	11
Baked Alaska with Coconut, Mandarin, Toffee-Pistachios, Lemon Curd (Gluten Free)	12
Chocolate Pave, Peanut Butter Ganache, Caramel Popcorn	12
Flourless Orange & Almond Cake, White Chocolate Ganache Cherries, Rose Gelee, Vanilla Ice Cream (Gluten Free)	12
Bacon Hot Fudge Sundae, Butterscotch Ice Cream, Brownie, Malted Ice Cream	11
Daily Ice Cream or Sorbet Selections (Gluten Free)	9
Artisan Cheese Plate, Dried Fruits, Berries, Lavender Honey	19

HOT BEVERAGES

Starbucks Verona Coffee, TAZO Tea Selections,
Espresso, Macchiato, Americano,
Housemade Hot Chocolate, Hot Mulled Cider
4.25

Cappuccino, Latte, TAZO Chai Latte
5.25

HOT COCKTAILS

THE BIG I – Coffee, Kaluha & Bailey's	11
HOT APPLE PIE – Spiced Apple Cider & Tuaca	13
SUPER SNUGGLER – Hot Cocoa, Godiva & Rumplemintz	11

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