VAIL



THE 10TH

MODERN ALPINE CUISINE

Situated at the heart of Vail Mountain atop Gondola One in Mid-Vail
970.754.1010 • *the10thvail.com*

SMALL & SHARE PLATES

Truffle Fries
Black truffle aioli, herbed Parmesan, white truffle essence

Charcuterie Platter
Parma ham, finocchiona, bresaola, cambozola, grana, ciabatta, pickled vegetables, olives

Cured Salmon
House cured Loch Duart salmon, vegetable rosti, petit arugula, lemon vinaigrette, pickled red onion, horseradish mustard sauce

French Onion Wild Mushroom
Sweet onion, wild mushroom, savory herb broth, gorgonzola, gruyere crouton

Beets and Burrata
Red beets, golden beets, pea greens, burrata, pistachio dust, sherry vinaigrette, olive oil

Alpine Salad
Artisan greens, green apple, orange, shaved fennel, pumpkin seeds, rosemary citrus vinaigrette

FLATBREADS

Funghi
Roasted mushrooms, truffle cheese, lemon scented arugula, Parmesan

Caprese
Roasted cherry tomatoes, mozzarella, fresh basil, balsamic syrup

Croque Monsieur
Jambon de Paris, grilled onion, Dijon scented béchamel, comté, Parmesan, chives

SANDWICHES

Pork Belly BLT
Crispy braised pork belly, lettuce, tomato, cranberry orange aioli, apple fennel slaw, batard

Rachel
Shaved pepper crusted turkey, spicy Russian dressing, gruyere, sauerkraut, grilled light rye

The 10th Burger
7X Wagyu, Tender Belly bacon, mixed greens, house pickles, cheddar, chipotle aioli, brioche bun

Vegetable Panini
Assorted mushrooms, roasted red peppers, grilled summer squash, heirloom tomatoes, basil aioli, Fontina Val d'Aosta, ciabatta

MAIN PLATES

Colorado Striped Bass
Fingerling potatoes, haricot verts, tomato, basil, Nicoise olives, tomato saffron beurre monté

Short Rib - n - Frites
Braised short rib, Brussels sprouts hash, crispy mushrooms, rosemary fries, bordelaise

Basil Risotto
Roasted cauliflower, asparagus, heirloom cherry tomatoes, leeks, Parmesan

Chicken Saltimbocca
Sautéed chicken breast, fontina, sage, prosciutto, crispy polenta, asparagus, pan sauce

Summer Hours
Lunch, Friday-Sunday 11am-3pm
Closed select dates for events - reservations recommended.
Call 970-754-1010