



ZACH'S CABIN
Beaver Creek, Colorado

APPETIZERS

- TARTARE | carne cruda, dijon mustard, pickled shallots, heirloom tomato, fresh winter truffles | 34 |
- BRUSSELS GRATIN | raclette, crispy brussels, lardons, raisins, cider glaze | 22 |
- GATEAU DE POMMES DE TERRE | savory potato pancake, apple compote, crème fraiche | 25 |
- FOIE MOUSSE BRIOCHE | fig jam, grilled brioche | 26 |
- BRAT & SAUERKRAUT CROQUETTE | panko dust, bratwurst, whipped cream cheese, house spicy mustard | 27 |
- CITRUS WINTER GREENS | artisanal greens, blood orange, cara cara, candied pecans, huckleberry vinaigrette | 18 |
- ROASTED BEETS | pistachio, whipped goat cheese, beet jus, arugula, marinated shallot vinaigrette | 19 |
- PORK BELLY | celeriac puree, trumpet mushrooms, pea shoots | 28 |
- SOUPE L'OIGNON | French onion soup, melted gruyere, crostini | 23 |
- POTATO LEEK SOUP | smoked potatoes, leeks, crispy prosciutto, crème fraiche | 21 |

ALPINE CHEESE FONDUE

| 53 |

winter vegetables, crispy potatoes, pickles, mustard, house pretzel

+ 25

beer poached sausage, local tenderloin medallions

ENTRÉES

- COQ AU RIESLING | creamy riesling sauce, prosciutto, gruyere, mushrooms, pearl onion, tagliatelle | 55 |
- PORK CHOP SCHNITZLE | bacon & leek spätzle, fresh lemon | 54 |
- RAINBOW TROUT | swiss chard, blistered tomato, blood orange beurre blanc, crispy garlic | 72 |
- PRIME FILET | spaghetti squash rosti, heirloom carrots, persillade | 73 |
- SMOKED ROCKY MOUNTAIN ELK LOIN | French lentils, Swiss chard, bordelaise | 77 |
- BRAISED LOCAL SHORT RIB | baby root veggies, marble potatoes, braised broth | 64 |
- HOUSE MADE PIEROGI | charred radicchio, brown butter apple sauce, onion ash | 39 |
- U-10 SCALLOPS | white bean and pancetta ragu, delicata squash, chili oil, fresh herbs | 65 |
- CONFIT DUCK LEG | parsnip polenta, braised winter greens, apple gastrique | 56 |

SIDES

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| CRISPY BRUSSELS SPROUTS 15 | SPAGHETTI SQUASH ROSTI 15 |
| HOUSE MADE PIEROGI 15 | STEWED FRENCH LENTILS 15 |
| ROASTED HEIRLOOM CARROTS 15 | SWISS CHARD 15 |

EXECUTIVE CHEF JONATHAN ALONSO
SOUS CHEF JAMIE DURKIN

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
A 22% gratuity may be applied to a table of 6 or more.

