

APPETIZERS

- BRUSSELS GRATIN | raclette, crispy brussels, lardons, raisins, cider glaze | 23 |
- GATEAU DE POMMES DE TERRE | savory potato pancake, apple compote, crème fraiche | 25 |
- TARTARE | crispy shallots, cured yolk, Dijon, grilled sourdough, fresh winter truffle | 34 |
- 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 | 25 |
- PORK BELLY | | 28 | sunchoke puree, charred maitake, chili oil | 28 |
- SOUPE L'OIGNON | French onion soup, melted gruyere, crostini | 24 |

ALPINE CHEESE FONDUE

| 56 |

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

+ 25

beer poached sausage, local tenderloin medallions

ENTRÉES

- COQ AU RIESLING | riesling pear morstarda sauce, prosciutto, gruyere, butternut squash, swiss chard, chervil | 57 |
- PORK SCHNITZLE | mustard burban cream sauce, leek spätzle, fresh lemon | 54 |
- PRIME FILET | emmethaler poatato pave, persillade, red cabbage | 73 |
- SMOKED ELK| Sweet potato puree, brussel sprouts, lingon berry demi, crispy parsnip | 77 |
- COLORADO BASS | roasted cauliflower puree, toasted barley risotto, pomegranate, salmon roe | 64 |
- BRAISED LOCAL SHORT RIB | baby root veggies, marble potato, braised broth | 66 |
- HOUSE MADE PIEROGI | charred radicchio & endive, brown butter apple sauce, onion ash | 39 |
- U-10 SCALLOPS | crème dechalote, tarragon, steel cut oats, roasted acorn squash | 67 |
- CONFIT DUCK LEG | parsnip polenta, braised winter greens, cider glaze | 56 |

SIDES

- CRISPY BRUSSELS SPROUTS | 15 |
- HOUSE MADE PIEROGI | 20 |
- GLAZED HEIRLOOM CARROTS (hazelnuts) | 15 |
- HONEY NUT SQUASH(squash cream sauce) | 15 |
- SPATZLE | 15 |
- CRISPY MARBLE POTATO (compound butter) | 15 |

EXECUTIVE CHEF JONATHAN ALONSO

*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.