

**deer bark**

**molé éclair**

**duck liver mousse**

zucchini bread, apricot, nasturtium flower

**quinoa & mushroom cracker**

huitlacoche x.o, pecan, watercress

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**caviar & tomatoes** *supplement 65*

oscietra caviar, heirloom tomato, brown butter

**squash blossom & fresh lovage cheese**

chilled garden water, summer fruits & tomatoes

**inflated cabbage**

**harissa bison tartare**

smokey pine miso, sourdough soil, foraged cress

**rabbit grilled in wild leaves**

chanterelles, forest consommé

**japanese a5 wagyu** *supplement 55*

blackberry veil, nettles, blue spruce\*

**lobster grilled over juniper branches**

buttermilk, lilac, dill\*

**scallop umami**

chanterelles, hakurei turnip, nasturtium\*

**roasted duck breast**

charred onion, hazelnut miso, plum\*

**rib eye cap**

mama's bay, stinging nettle molé\*

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**campfire**

chocolate, graham, smokey marshmallow

**stone fruit & chanterelle**

dandelion flower, tapioca sponge

**butterscotch**

fresh cream, salted caramel, tonka bean

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**menu**

five-course tasting 195

chef's tasting 275

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**sommelier pairing**

five-course pairing 145

Throughout the year we source from small farmers, ranchers, foragers, chocolatiers, roasters, millers, woodworkers, potters, and smugglers, along with our own culinary travels as a team. We strive to bring a special experience to our diners.

We applaud Sustainable Settings, Wild Mountain Seeds, Jerome at CRMPI, Pollinator Chocolate, Farm Runners, Bjork Caviar, Borden Farms, Connor Orchards, Wild Idea Buffalo, Flipside Farm, Two Roots Farm, Foods in Season, Cap Rock, Dry Storage Mill, Chamberlain Farms, White Mountain Farms, Grey Owl Gardens, Mark W. Local Forager, Alpine Roasters Coffee, Aspen Highschool Woodshop, Alleghany Meadows Local Potter, our valley's farmer markets and the forest around us.

*a 3% service charge is added to the check and distributed solely to kitchen staff.  
our tips are shared accordingly with all service staff.*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
This restaurant uses milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts, soy, and sesame.*

