GESSNER. vail.co

A COLORADO MOUNTAIN GRILL

named after Conrad Gessner – the Swiss natural historian, Gessner blends local flavors from the Rocky Mountains with the European influence found within Vail Valley. Our sustainably sourced, local ingredients paired with regionally-inspired recipes create an approachable menu that features Colorado flavors among our breakfast, lunch and dinner selections.

DINNER MENU

SHAREABLES

Colorado Tasting Board ‡*28
local cured meats and cheeses
mustard sauce | pickle olive mix | pretzel | cheese sauce

Truffle-Parmesan Fries ‡ 12 VG
green chili aioli | smoked ketchup

Smokey Blueberry Chipotle Chicken Wings ‡ 25
order of 10 wings | celery & carrots | ranch dressing

Greek Platter ‡ 16 VG
chickpea hummus | dolmas | olive oil | herb feta
carrot & celery

HANDHELDS

The Smash Burger ‡* 25
lettuce | tomato | onion | burger sauce
white american cheese | french fries
sub beyond burger

Crispy Chicken Sandwich ‡ 24
arugula | pepper jack | spicy mayo | pickles | french fries
sub grilled chicken

SOUPS

Colorado Onion Soup ‡ 15
local onions | beef stock
Loveland swiss cheese | sourdough

Bison Chili ‡ 15
sharp cheddar cheese | chives

SALADS

add: chicken breast 10 | salmon* 15 | shrimp 16

Caesar Salad ‡ 22
romaine | parmesan | croutons | caesar dressing

Gessner Cobb ‡ 25
grilled chicken | bibb lettuce | tomato | avocado | corn
black beans | bacon | tortilla strip | chipotle lime vinaigrette

Wedge Salad ‡ 23
iceberg wedge | cucumber | radish | blue cheese dressing
blue cheese crumbles | fried lardons | cherry tomatoes
everything seasoning

ENTREES

Steak Frites* ‡ 49
new york strip | truffle fries
mustard whiskey demi

Fish and Chips ‡ 29
atlantic cod | lemon dill tartar sauce | french fries

Cavatelli Pomodoro ‡ 25 VE
grilled peppers | mushrooms | fennel | parsley
pomodoro sauce

Pan Seared Airline Chicken Breast ‡ 32 GF
almond haricots verts | pomme puree
green beans | herb chicken jus

Grilled Salmon ‡ 36
risotto | fennel salad | pan sauce | lemon

Braised Short Rib ‡ 42 GF
pomme puree | wild mushrooms
demi sauce

Lamb Rack* ‡ 46
colorado lamb | roasted cipollinis | orange sweet potato puree
smoked chimichurri

Dinner for Two ‡ 280

32oz American Wagyu Steak
with choice of four accompaniments:

fingerling potatoes
charred brocolini
sweet potato mash
grilled asparagus
truffle fries
almond haricot verts

*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, especially if you have certain medical conditions.

‡ = The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Please notify staff for more information about these ingredients

GF = Gluten Free, VG = Vegetarian, VE = Vegan, DF = Dairy Free

**For Parties of Six (6) or more, a 20% service charge will be added to the check.

Grand Hyatt Vail