

COLD APPETIZERS

FRESH OYSTERS 24

Barrel Aged Hot Sauce, Apple Cider Mignonette, Lemon

NEW CALEDONIAN SHRIMP & BLUE CRAB COCKTAIL 22

Atomic Cocktail, Fresh Horseradish, Yuzu

WAGYU BEEF TARTARE 19

Quail Egg, Horseradish Mustard Aioli, Pickled Red Onion, Torn Focaccia

FOIE GRAS POT DE CRÈME 22

Strawberry Rhubarb Jam, Smoked Marcona Almonds, Baguette

CHARCUTERIE & FARMSTEAD CHEESE 22

Bison Salami, 14 Month Ham, Buffalo Jerky
Espresso Cheddar, Jumpin' Goat First Snow, Smoked Bleu Cheese
Served with Honey Comb, Spicy Mustard, Olives & Crostini

HOT APPETIZERS

SWEET CORN BISQUE 16

King Crab, Cilantro Crema, Charred Corn, Tortilla Crisp

FORAGED MUSHROOM RAVIOLI 24

CO Chèvre, Asparagus tips, Spring Onion Gremolata

SALADS

ZACH'S CAESAR 18

Gem Lettuce, Spanish White Anchovy, Torn Focaccia, Parmesan

STEAK KNIFE WEDGE 22

Thick Cut Boar Bacon, Cured Tomato, Scallion, Smoked Bleu Cheese, Horseradish Ranch

ZACH'S HARVEST GREENS 21

Red Endive, Organic Greens, Rose Honey Compressed Apple, CO. Goat Pan Fritte

BEET & BURRATA CHEESE 21

Riesling Poached Baby Beets, Burrata, Beet Yogurt, Sorrel

20% gratuity will be added to parties of 6 or more; Please refrain from cellular phone use inside the Cabin

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

COMPOSED DISHES

ELK TENDERLOIN 58

Pancetta Wrapped, Brussels's Sprouts, Ramp Mash, Huckleberry BBQ.

CRISPY IDAHO TROUT 36

Butter Poached Fingerlings, English Pea Puree, Heirloom Baby Carrots

BERKSHIRE PORK TENDERLOIN 41

Goat Taleggio, Roasted Apple Sauce, Foraged Mushrooms

VERLASSO SALMON 39

Lemon Asparagus, Salsify, Garlic Butter and Lemon

PAN-ROASTED CHICKEN 38

Herbed Risotto, Young Turnips, Cipollini Jus

DRY AGED NEW YORK STRIP 52

Asparagus, Garlic Butter, Thyme, Truffle Fries, Denver Marinade

DOUBLE CUT COLORADO LAMB RACK 64

Celeriac Puree, Grilled Broccolini, Truffle Aioli, Horseradish Cream

PETIT WAGYU FILET 42

Golden Potato Puree, Asparagus, Denver Marinade

FRIED WILD RICE 26

Sesame Ginger Scallion Relish, Teriyaki Tofu, Soft Organic Egg

DRY AGED ANGUS BEEF RIBEYE 62

Golden Potato Puree, Caramelized Onion, Chimichurri

ADD-ONS

Butter Poached Lobster Tail & Truffle Butter 44

Marinated Grilled Shrimp & Onion Marmalade 24

SIDES

Golden Potato Puree 9

Parmesan Hand Cut Fries 9

Lemon Asparagus 9

Heirloom Carrots 9

Butter Poached Fingerlings 9

Executive Chef Ron Jackson

Pastry Chef Laura Mortensen

Sous Chef Rachel Garcia

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