

APPETIZERS

OSCIETRA CALVISIUS CAVIAR 165
Buckwheat Blini, Crème Fraiche, Pickled Onion

FRESH OYSTERS 24
Barrel Aged Hot Sauce, Apple Cider Mignonette, Lemon

SOFT SHELL CRAB 22
Shishito Peppers, Mango Salsa, Sweet Chili

WAGYU BEEF TARTARE 19
Quail Egg, Horseradish Mustard Aioli, Pickled Red Onion, Torn Focaccia

BACON WRAPPED SCALLOPS 26
Maple Scallion Dressing

SEARED FOIE GRAS 24
Choke Cherry Jelly, Micro Salad

CHARCUTERIE & FARMSTEAD CHEESE 22
Bison Salami, 14 Month Ham, Buffalo Jerky, Fig Bread, Espresso Cheddar, Jumpin' Goat First Snow,
Smoked Bleu Cheese, Honey Comb, Spicy Mustard, Olives & Crostini

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, Choke Cherry Glaze.

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

ANGUS BASEBALL SIRLOIN 52

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

DOUBLE CUT COLORADO LAMB RACK 64

Celeriac Puree, Grilled Broccolini, Huckleberry BBQ

PETIT WAGYU FILET 42

Smoked Cheddar Au Gratin Potatoes, Asparagus

CEDAR PLANK ROASTED WILD MUSHROOMS 26

Jumpin' Goat First Snow, Roasted Brussels Sprouts

ANGUS BEEF RIBEYE 56

Golden Potato Puree, Heirloom Carrots, 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

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