



Welcome to The Ski Tip Lodge

Your Evening Begins With Your Choice Of Soups English Pea Purée

~or~

Green Chili Mexican Posole

<u>Followed By Your Choice Of Salad Or Appetizer</u> Smoked Colorado Trout Salad

Hydroponic Boston Bibb Lettuce, Compressed Cucumber, Sunflower Seed Clusters Poached Quail Egg, Meyer Lemon and Black Garlic Aioli

~or~

Butter Poached Alaskan King Crab with Grilled Sweet Melon

Sheep's Feta, Tobiko Roe, Celery Leaf Brioche Crumble, Hollandaise Sauce

Entrées

Spring Garlic Braised Wagyu Beef Short Rib

Buttermilk Blue Cheese Whipped Potatoes, Grilled Asparagus Egg Jam, Roasted Shallots, Sauce Natural

White Balsamic Marinated Iowa Pheasant Breast

French Brie and Fresh Lavender Couscous, Lavender Balsamic Foam Sautéed Haricots Verts and Baby Heirloom Carrots, Poultry Jus

Bacon Wrapped Wild Boar Tenderloin*

White Cheddar Stone Ground Grits, Crispy Brussels Sprouts Pickled Strawberry and Mustard Seed Compote, Wild Boar Reduction

Fennel Pollen Dusted Organic Norwegian Salmon

Black Fennel Linguini with Poached Baby Artichokes and Sun-Dried Tomatoes Salmon Roe, Black Olive Purée

Raspberry Glazed Colorado Venison Short Loin*

Wild Field Mushroom Risotto, White Wine Wilted Spring Greens Toasted Marcona Almonds, Sweet Wild Game Demi-Glace

Dessert Selection Will Be Revealed Upon Completion Of Your Entrée

To preserve the integrity of your dining experience we do not offer split courses. Four Courses \$80, Children's Three Courses \$45 (12 and under)

A 6.4% surcharge, in addition to state taxes, will be added to your bill.

Parties of 6 or more may have gratuity added to their bill.

*These items are cooked to order. Consuming raw or undercooked meat and seafood may increase your risk of food-borne illness

<u>Take Home A Piece of Ski Tip History</u>
"It's Easy, Edna, It's Downhill All The Way" by Edna Strand Dercum \$17.95