

CLOUD NINE

ASPEN HIGHLANDS

HORS D'OEUVRES

CAVIAR* "CLOUD 9 STYLE" MP
beluga, ossetra, kaluga

WAGYU BEEF TARTARE* 28
rocky mountain wagyu beef, caper and cornichon relish,
local farm egg, root chips, black truffle

CHARCUTERIE & FROMAGE 44
daily creations with marinated olives, pickles and peppers,
house preserves, crostinis

CLOUD 9 NICOISE* 62
kaluga caviar, ahi, baby gems, haricot verts,
marble potatoes, quail egg

SEAFOOD PLATEAU*
inspiration of sushi grade seafood, gulf shrimp,
king crab, and maine lobster
Le Petit | 185
Grande | 325

THE CLOUD NINE EXPERIENCE

PRIX FIXE \$64 PER PERSON
TWO PERSON MINIMUM

INCLUDES CHOICE OF SOUP DU JOUR OR ALPINE SALAD

RACLETTE		GRUYÈRE FONDUE
air dried beef, fennel salami,	OR	crisp apple, merguez,
potatoes, pearl onion		pickled vegetables, baguette

Black & white truffle supplement \$40 and \$60 per gram

PLATS PRINCIPAUX

PRIX FIXE \$68
INCLUDES CHOICE OF SOUP DU JOUR OR ALPINE WINTER SALAD

PASTA BOLOGNESE
local grassfed beef and berkshire pork ragout,
blistered tomatoes, parmesan reggiano,
micro basil, house cut papardelle

HUNTER'S CHICKEN
colorado native half chicken, savory bread pudding,
winter vegetables, mushroom chicken jus

WILD SEA BASS*
wild caught sea bass, charred baby cauliflower,
parsnip puree, parsley butter, pine nut, grapefruit

BISON SHORT RIB
16 hr braised bone-in short rib, marble potatoes,
brussels sprout and pomegranate slaw, herb gremolata

WINTER MUSHROOM AU POIVRE
poached baby yukons, local vegetables,
shaved truffle, cognac peppercorn sauce

MICHAEL JOHNSTON EXECUTIVE CHEF

22% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

*THESE MENU ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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ASPEN HIGHLANDS

DESSERT

CHOCOLATE FONDUE 15

PER PERSON PRICING, TWO PERSON MINIMUM

marshmallows, pound cake, fresh berries,
soft pretzel bites

APPLE TARTE TATIN 15

caramelized apples, bourbon-vanilla bean ice cream,
butter pastry crust

ASSORTED DESSERT TRUFFLES 15

champagne and white chocolate,
milk chocolate hazelnut, fruit pate's

COFFEE & TEA

BREWED COFFEE 6

regular or decaf

HOT CHOCOLATE 7

whipped cream

CAPPUCCINO 8

LATTE 8

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