

Appetizers

🍴 Spicy Yellowfin Tuna Tartare

spun cucumber salad, crispy rock shrimp, warm sesame oil, scallion cream....15.

Beef Carpaccio

Roquefort polenta, sweet & sour cipollini onions, shaved Parmigiano-Reggiano....13.

Tender Lettuce Salad of Boston Bibb

shaved white onions, toasted walnut dressing, a shower of Maytag blue cheese....12.

Steamed Prince Edward Island Mussels

broth of ginger, red peppers, lemongrass, coconut and kaffir lime leaves....14.

Greek Style Romaine Salad

tomatoes, cucumbers, black olives, feta wrapped phyllo triangle....12.

Caesar Salad

toasted anchovy brioche croutons, Parmigiano-Reggiano....12.

🍴 Sweet Baby Greens

heirloom tomato, preserved lemon vinaigrette....11.

Warm Spinach Salad

roasted cauliflower, coddled egg, white onion, applewood smoked bacon, maple sherry dressing....12.

Hot & Cold Malapeque Oysters

Hot: classic oysters Rockefeller with hollandaise

Cold: on the half shell with Palisade peach & horseradish mignonette...16.

Colorado Sweet Corn S'formato

sweet corn custard with creamy lobster & vegetable ragoût....13.

Spring Asparagus Tart

smoked bacon and Fontina cheese, morel mushroom vinaigrette....13.

Grilled Squid & Octopus

in a vinaigrette of chickpeas, tomatoes, toasted garlic and parsley...16.

Handcrafted Pastas

Tortelli of Butternut Squash

brown butter, sage, Parmigiano-Reggiano....10./20.

Sweet Pea Mezzaluna

minty beurre fusio and truffled mascarpone....13./24.

🍴 "Free Form" Lasagna

house made pasta sheets tossed with balsamic grilled vegetables, basil and buffalo mozzarella cheese....14./20.

Shrimp Bolognese "Pappardelle"

slow braised shrimp, fennel, onions, tomatoes and handcrafted noodles....14./28.

Entrées

🍴 Tomato Water Poached Halibut 'Agua Pazza'

Maine lobster and fava bean ragoût, peppergrass salad....32.

Roasted Lemon & Garlic Basted Chicken

mashed potato cake and watercress....23.

Crispy Roast Duckling 'a L'Orange'

root vegetable mash, sweet & sour cabbage, ginger-orange glaze....28.

🍴 Char-Grilled Ahi Tuna

sun warmed avocado, hearts of palm, baby bok choy salad and toasted corn vinaigrette....34.

NY Prime Sirloin

creamy Tuscan white bean bruschetta, basil pesto and roasted tomato vinaigrette....34.

Brown Butter Seared Scallops

sweet pea, pancetta ragout, creamy leeks and potato gnocchi....34.

Lamb "Rack 'n' Roll"

oven roasted rack of lamb, crispy Denver ribs, panzanella and pea shoot salad and honey crème fraîche....35.

Todd English – Chef/Partner

Phil Evans – Executive Chef

Doug Folk – Chef de Cuisine

Olives Aspen

Dessert Menu

\$10.

Banana and Chocolate Mousse Cake
with chocolate dipped bananas

"Not Your Mom's" Lemon Meringue Pie
with crème fraîche frozen soufflé and
lemon basil dacquoise

Mini Sarsaparilla Float
with malted Tiramisu

S'mores
chocolate hazelnut gianduja and
homemade marshmallows toasted by
you over a campfire pot

Fallen Chocolate Cake *
with thyme infused honey and vanilla ice
cream

Very Vanilla Soufflé *
vanilla bean ice cream and crème anglaise

Ice Creams and Sorbets
assorted flavors of the moment

**please allow 15 minutes for soufflé and
fallen chocolate cake preparation*