



Available through October 2014

General Manager Lauro Gonzalez invites you to try some of his favorite local creations

Breakfast

Steak and Eggs

Crystal River grass-fed strip loin, scrambled eggs, fingerling potato hash, tomatillo salsa, chipotle steak sauce, Texas toast

Pecan Crepes

Pecan crepes, mascarpone cream, pear marmalade, bourbon caramel sauce, berries

Sandwiches

Roasted Lamb Loin

MouCo "Ashley" ash rind cheese, watercress, roasted garlic aioli, caramelized onions, ciabatta

Cote du Boeuf

Crystal River ribeye, arugula, pickled red onions, chipotle aioli, gruyere cheese, baguette

Salads

Frisee Salad

Fried pancetta, pumpkin seeds, dried cranberries, balsamic fig vinaigrette, grilled green apples, shaved Parmigiano reggiano

Wedge Salad

Avalanche Cheese Company Midnight Blue raw milk goat bleu cheese, tomato, candied bacon, hard-boiled eggs, fine herbs, avocado, buttermilk blue dressing

Soup

Wild Aspen Mushroom Soup

Truffle oil, lemon creme fraiche, herb cheese crostini

Free-Range Chicken Tortilla Soup

Avocado, queso fresco, tortilla strips, cilantro

Snack / Appetizer Trays (Cold)

Steak Tartar*

Toasted dark rye crostini, shaved Parmigiano reggiano, arugula, extra virgin olive oil

Charcuterie Plate

Assorted cured meats, pate and cheese, house-made habanero apricot jam, pear and ginger marmalade, honeycomb

Snack / Appetizer Trays (Hot)

Pecan-Crusted Fried Colorado MouCo Cheese

Habanero apricot jam, assorted Raincoast crackers

Achiote-Seared Chickpeas and Goat Cheese

Roasted tomatoes, caramelized onions, arugula, fresh oregano

Entrees

Prosciutto-Wrapped Elk Loin

Aspen wild mushroom risotto, broccoli rabe, Aspen Brewing Company Pyramid Peak Porter demi

T-Bone Steak and Cheese Enchiladas

Grilled steak, red chili cheese enchiladas, tomatillo avocado salsa, queso fresco, grilled onions

Herb Cornish Hen

Herb-roasted Cornish hen, five-grain salad, grilled pineapple salsa

Roaring Fork Macadamia Crust Rainbow Trout

Pan-seared, citrus butter sauce, sauteed spinach, parsnip puree

Dessert

Palisades Peach Cobbler

Vanilla bean cream anglaise

Aspen Wild Berry Napoleon

Served with Grand Marnier pastry cream and blackberry basil compote

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To Order: Local: (970) 920-3377 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com