



ST REGIS

ASPEN

\$30 DAILY LUNCH PAIRING

MONDAY

STEAMED MAINE LOBSTER COBB

Baby Greens / Saffron Quail Egg / Cherry Tomatoes / Pancetta Chip / Tarragon Buttermilk Ranch

Recommendation- Chardonnay, Nickel & Nickel "Searby" Napa 2009

TUESDAY

CARPACCIO OF COLORADO BISON "AU POIVRE"

Grilled Radicchio / Rocket / Shaved Pecorino Romano / Candied Pink Peppercorns / Parsnip Chips / Truffle Aioli

Recommendation- Chardonnay, Domaine Faiveley, Mercury "Clos Rochette" France 2008

WEDNESDAY

WILD MUSHROOM FORESTIERE ON TOAST

Creamy Brandy Mushroom Ragout / Shaved Avalanche Goat Cheddar / Toasted Golden Brioche

Recommendation- Pinot Noir, Copain "Tous Ensemble" Anderson Valley, 2009

THURSDAY

CLASSIC BOLOGNESE TAGLIATELLE

Housemade Pasta / Traditional Pork, Veal & Beef Meat Sauce / Shaved Pecorino Romano

Recommendation- Val di Suga Rosso di Montalcino, Italy 2009

FRIDAY

"ST. REGIS" ASPEN BURGER

Dry Aged Beef / Tomato Jam / Butter Lettuce / Shaved Onion / Choice of Cheese/Brioche Bun

Recommendation- Zinfandel, Heitz Cellars, Napa 2009

SATURDAY

NEW ENGLAND LOBSTER ROLL

Poached Maine Lobster / Citrus-Tarragon Crème Fraiche / Smoked Paprika Crispy Onions

Recommendation-Chardonnay, Sonoma Cutrer "Russian River Ranches" Sonoma 2009

SUNDAY

EAST & WEST COAST SALMON"2 WAYS"

Hand Cut Artisan Malfatti Pasta / Sun-Dried Tomatoes / Snipped Chives / Fennel / Capers / Noilly Pratt Cream

Recommendation- Pinot Noir, Orogeny, Green Valley of Russian River 2008

Substitutions are subject to additional charge.

An 18% Gratuity will automatically be added to parties of 6 or more.

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

