

# WINTER HARVEST

## Spiced Carrot Soup

Toasted pumpkin seeds, pumpkin oil 12.

## Caesar

Romaine, shaved parmesan, herb croutons, boquerones anchovies 14.

## Mixed Greens (gf/vg)

Roasted local squash, persimmon, candied pecans, pomegranate seeds, sherry vinaigrette 16.

## Beet & Quinoa Bowl (gf/vg)

Tri-color roasted beets, quinoa, pistachio coated goat cheese, verjus vinaigrette 18.

## ENHANCE YOUR SALAD.

4oz. salmon 12. 4oz. chicken breast 10.

4pcs. marinated shrimp 14. 4oz. bison skirt steak 14.

## TABLE SHARE

Seasonal Foie Gras Torchon 28.

## Bison Tartare

Horseradish foam, cornichon, capers, truffle herb salad, country sourdough bread 26.

## Lamb Belly

24 hour braised lamb belly, toasted pine nut cassoulet, house made yogurt 22.

## Grilled Spanish Octopus

Ink shell pasta, young fennel, pimenton 24.

## Veal Ravioli

Braised veal, fresh ricotta, wild mushrooms, sage, parmesan 26.

dinner, winter 2018

ASPEN, COLORADO



# VELVET BUCK

MOUNTAIN FARE & SPIRITS

## VELVET SOCIAL

### Bison Tomahawk (32 oz)

Cut & weighed for two 250.

### Bison Tenderloin Tataki Style (6 oz)

Hot river stone, sunny side up duck egg, herb compound butter 70.

### Colorado Meat & Cheese

Toasted sourdough, house pickle 28.  
Add on seasonal paté 10.

## TRAP. CATCH. SNARE.

Mishima Filet 8oz.....50.

Mishima NY Strip 14oz.....60.

Veal Chop 14oz.....70.

Mishima Ribeye (Prime) 18oz.....100.  
(served a la carte)

### Braised Bison Short Rib

Anson mills farro verde risotto, moon hill goat cheese, charred brocolini, pickled tomatoes 44.

### Citrus Brined Chicken

Foie gras croquette, horseradish potato cake, crispy brussel sprouts, butternut squash puree, roasted chicken jus 36.

### Ora King Salmon

Quinoa, gala apples, caramelized leeks, tarragon buerre blanc 36.

### Diver Scallops

Smoked parsnips puree, buttered globe carrots, parsnips, grapefruit brown butter reduction, capers 42.

### Wild Boar Loin & Lobster Roulade

Braised red cabbage, pumpkin gnocchi sardi, pumpkin nage 52.

### Cresta Di Gallo

Hen-of-wood mushrooms, roasted yeast, parmesan foam 32.

### Roasted Venison Rack

Geometric of winter vegetables, sauce grand veneur 46.

ODDS 9.

Sauteed wild mushrooms (gf/vg)

Creamed spinach

Mac n' cheese (vg) - add lobster 18.

Mash potatoes

Crispy brussel sprouts

Fresh truffles MP

ENDS 6.

Bordelaise (gf/df)

Truffle demi (gf/df)

Béarnaise (gf)

Seared foie add-on 16.

½ Lobster tail 20.

Substitutions are subject to additional charge.  
\*CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS

In order to enhance your dining experience, most dishes can be prepared as gluten, dairy, or nut free, as well as without meat. Please ask your server for more details.