

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 16.

ENHANCE YOUR SALAD.

4oz. salmon 12.

4oz. chicken breast 10.

4pcs. marinated shrimp 14.

4oz. beef skirt steak 14.

lunch, winter 2018

ASPEN, COLORADO



VELVET BUCK

MOUNTAIN FARE & SPIRITS

TABLE SHARES

Colorado Meat & Cheese

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

Local Farmed Squash & Lemon Ricotta

Roasted squash medley,
house lemon ricotta,
elderberry vinegar,
country sourdough 18.

Crispy Duck Confit Roll

Herb mint salad,
chile citrus sauce 24.

Crab Cake

Fresh crab meat,
green curry,
pickled fennel,
cilantro emulsion 26.

LARGE PLATES

All sandwiches come with french fries
garlic fries +4 truffle fries +8.

St. Regis Burger

Aged white cheddar, beef bacon, St. Regis secret sauce,
Lettuce, Tomato, Onion 26.

Impossible Burger

Vegetable patty, arugula, balsamic roasted tomatoes,
monterey cheese, arugula pesto aioli 20.

Turkey Pita Wrap

Turkey, tomato, bacon, hummus, alfalfa sprouts 22.

Hot Chicken Sandwich

Crispy chicken thigh, louisiana hot sauce, brioche bun,
garlic parmesan aioli 22.

Brisket Sandwich

Smoked brisket, horseradish cream cole slaw,
pickled red onions, BBQ sauce 26.

Short Rib Pizza

Spicy marinara, moon hill goat cheese, shaved red onions,
slow roasted tomatoes 24.

8oz. Steak Frites

Beef skirt steak, french fries, bearnaise sauce 40.

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.