

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

SUMMER HARVEST

Chilled Corn Soup

Lemon oil, baby corn, chili powder 12.

Caesar

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

Spinach & Quinoa Salad (gf/vg)

Cherry tomato, avocado, feta cheese, walnut dust, limoncello dressing, fresh lemon zest 16.

Compressed Watermelon Salad (vg)

Arugula, goat cheese, sourdough croutons, white balsamic dressing 16.

ENHANCE YOUR SALAD.

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

4oz. hanger steak 14.

TABLE SHARE

Lamb Tartare

Sweet potato, fried capers, Parmesan, salsa roja, smoked aioli, toasted sourdough 26.

Braised Pork Belly

Chipotle honey glaze, pickled cherries, shaved radish, watercress 22.

Grilled Spanish Octopus

Guajillo puree, basil-lime emulsion, olives, tomato and marble potato 24.

Braised Spring Greens & Ricotta Agnolotti

Mushroom goat butter emulsion, fennel dusted sweet breads 26.

dinner, summer 2019

ASPEN, COLORADO



VELVET
BUCK

MOUNTAIN FARE & SPIRITS

VELVET SOCIAL

Prime Beef Tomahawk (32 oz)

Cut & weighed for two 180.

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.

TRAP. CATCH. SNARE.

Prime Filet 8oz.....55.

Prime NY Strip 14oz.....65.

Prime Ribeye 18oz.....80.

(served a la carte)

Braised Short Rib

Anson mills jimmy red grits, green garlic marmelade, peas and carrots 44.

Citrus Brined Chicken

Local squash medley, nduja potatoes, caramelized onion, chicken sausage 36.

Ora King Salmon

Fresh mint & pea risotto, fava beans, green asparagus broth, shaved asparagus 38.

Seared Trout

Pea & ricotta scarponicc, butter-glazed heirloom carrots, baby turnips, sweet drop peppers, Piquillo coulis 40.

Halibut

Braised fennel, roasted purple cauliflower puree, citrus relish, arugula 52.

Carrot Gemelli (vg)

Seasonal spring vegetables, pickled ramps, kale pesto, grilled oyster mushrooms, crispy egg 32.

ODDS 9.

Sauteed wild mushrooms (gf/vg)

Local Seasonal Vegetables

Mac n' cheese (vg)

Mash potatoes

ENDS 6.

Bordelaise (gf/df)

Béarnaise (gf)

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 you server for more details.