$250 per person

the Menu

FIRST

SEASONAL SOUP

OR

BABY LETTUCES
Lazy Ewe Chèvre, Golden Raisin Purée, Local Pear
Almond Brittle, Banyuls Vinaigrette, VEG, GF

SECOND

CHEF FEATURED PASTA
Nightly Homemade Pasta

MAIN

ORGANIC SALMON
Cauliflower Purée, Brussels Sprouts, Garlic
Pomegranate Beurre Rouge

OR

8 OZ NEW YORK STRIP
Charred Carrots, Potato Purée, Porcini Jus
Braised Fennel, GF

DESSERT

CHALLAH BREAD PUDDING
Poached Apple, Lemon Curd, Dulce de Leche

Winter 2026

PARC
ASPEN
EST. 2022