

# SLOPE ROOM

modern alpine bistro

## 3-Course Prix-Fixe

choice of starter, entrée and dessert

— 64 —

### Starters

KOREAN SHORT RIBS — 18

oyster sauce, cucumber, green papaya, mint

BEEF TARTARE — 22

egg jam, mustard seed, caper vinaigrette, yucca chips

FARM VEGETABLE CRUDITÉ — 16

parsnip, pumpernickel, lemon

SWEET CORN SOUP — 16

poblano corn salsa, charred tortilla crema, puffed hominy

SIMPLE SALAD — 16

american grana, truffle vinaigrette

WATERMELON & BURRATA — 16

heirloom tomatoes, golden beets, Marcona almonds

P.E.I. MUSSELS — 18

lemon, white wine, fines herbs

COLORADO WAGYU HOT STONE\* — 28

(prix fixe +12) ADD 2 OZ. — 18

shiso chimichurri, shishito peppers, aji amarillo, pickled red onions

TUNA POKE — 26 (prix fixe +8)

edamame puree, sesame, sea beans

CHARCUTERIE BOARD — 28 (prix fixe +9)

selection of cured meats and cheeses, seasonal accompaniments

### Entrées

SEARED SCOTTISH SALMON\* — 38

sesame crust, bok choy, miso ginger sauce

ROASTED PASTURE-RAISED CHICKEN — 37

airline chicken breast, madras dumplings, green curry, carrots

BLUE CORN TAMALE — 36

mushroom, tofu “chorizo”, corn, roasted poblano sauce

ALASKAN HALIBUT\* — 48

(prix fixe +12)

corn puree, Knapp Ranch blue oyster mushrooms, spinach

ANGUS TENDERLOIN\* — 48

(prix fixe +12)

potato puree, baby zucchini, bordelaise

### Dessert

S'MORE BAKED ALASKA — 14

Caraibe 66% semifreddo, graham cracker, cocoa nib

PINEAPPLE UPSIDE DOWN CAKE — 14

dulcy mousse, bourbon roasted pineapple, caramel

STRAWBERRY SHORTCAKE — 14

buttermilk biscuit, strawberry consomme, honey, creme fraiche whip



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## Specialty Cuts\*

MASHIMA WAGYU NY STRIP – 12 oz 79

21 DAY DRY-AGED BISON RIBEYE – 16 oz 76

ANGUS BEEF TENDERLOIN – 7 oz 48

DRY AGED GRASS-FED RIBEYE – 14 oz 69

SAKURA PORK CHOP – 13 oz 44

SCOTTISH SALMON – 6 oz 28

## Sauces – 4 (flight of 3 for 10)

### BORDELAISE

demi, red wine, thyme

### AU POIVRE

triple peppercorn, local whiskey

### CREAMY HORSERADISH

fine herbes, crème fraîche

### CHIMICHURRI

shiso, cilantro, basil

## Sides

WHIPPED POTATOES – 10  
yukons, cream, butter

MUSHROOMS – 12  
mushroom vinaigrette, furikake

HARICOTS VERTS – 10  
dates, bacon

BABY CARROTS – 11  
maple gastrique, pistachio, goat cheese

ROASTED CABBAGE – 9  
lemon lyonnaise, pickled mustard seeds

*All ingredients are sourced sustainably from the finest purveyors.*

STAR FARMS - 115 miles  
Brighton, CO

STROHAUR FARMS - 151 miles  
La Salle, CO

RED BIRD - 99 miles  
Englewood, CO

HONOLULU FISH CO - 3,263 miles  
Honolulu, HI

KNAPP RANCH - 14 miles  
Edwards, CO

FRESH ORIGINS - 950 miles  
San Marcos, CA

KEEN ONE - 110 miles  
Boulder, CO

HAZEL DELL - 146 miles  
Fort Collins, CO.

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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