

La Brasserie

VAIL

DINNER MENU

LES HORS D'ŒUVRES

Oyster on the Half Shell \$5 each

Premium selection from East and West coast. Shucked to order, served on ice with fresh lime. Accompanied by house cocktail sauce and yuzu mignonette.

Shrimp Cocktail \$24

Large premium poached shrimp served chilled with homemade cocktail sauce, lemon zest & jalapeños.

Mousseline de Foie Gras \$26

Luxurious, smooth, spreadable pâté crafted from grade A Moulard duck foie gras, paired with toasted challah bread & fig compote.

Beef Tartare \$34

Hand-chopped tenderloin, capers, parsley, onions, cornichons, mustard & fries.

Salmon Crudo \$28

Raw, chilled preparation of world-renowned Ora King Salmon from New Zealand dressed in brown butter-infused Leche de Tigre with fresh lime juice, yuzu, white soy, ginger and honey.

LE PLATEAU DE FRUITS DE MER



Seafood Plateau

Premium build-your-own platter containing 13/15 shrimp, premium oysters, split poached lobster tail, raw sashimi-style blue fin tuna and premium King Crab. Served with house cocktail sauce, yuzu mignonette and fresh lemon.

SOUPES & SALADES

Soupe à l'Oignon Gratinée \$19

Slowly caramelized onions, thyme, rich beef broth, toasted bread & Swiss cheese.

Salade César \$19

Romaine hearts, homemade dressing, croutons & Parmesan.

Salade de Chèvre Chaud \$23

Warm goat cheese, mixed greens, roasted nuts & honey vinaigrette.

LES PLATS PRINCIPAUX

Steak Frites \$46

New York strip, maître d'hôtel butter & crispy French fries.

Grilled Colorado Lamb Chops \$52

Two premium Frenched lamb chops sourced from Rosen Farms in Colorado.

Branzino à la Plancha \$46

Branzino fillets, grilled vegetables, smashed potatoes & citrus herb sauce.

Ora King Salmon \$52

A beautifully pan-roasted Ora King Salmon filet.

Poulet à la Diable \$38

A half chicken roasted whole and then finished by crisping the skin in garlic and fresh thyme.

Moules Marinières \$29

Cooked in white wine, shallots, fresh parsley, topped with a touch of fresh oregano, served with garlic grilled bread.

Whole Roasted Cauliflower \$30

A stunning, flavor-packed vegetarian centerpiece. A whole head of cauliflower seasoned with fresh Vadouvan.

LES ACCOMPAGNEMENTS \$14

Haricots Verts

French Fries

Sautéed Mushrooms

Brussels Sprouts

Jumbo Asparagus

Mashed Potatoes