



RANCH HOUSE

R E S T A U R A N T

First Course

Amuse-Bouche

Second Course

Smoked Duck Eggs *DF* | *ask for GF*

Kataifi Nest, Trout Roe, Candied Wagyu Bacon

Pickled Beetroot, Alfalfa

Third Course

Winter Greens with Pomegranates *GF*

Winter Spice Pecans, Fennel, "First Snow" Goat Cheese

Blood Orange-Pistachio Vinaigrette

Main Course

**Upgrade to Ranch-Raised Wagyu for an Additional Fee*

Elk Striploin *GF*

Puréed Parsnips, Chard, Local Organic Mushrooms

Pickled Blackberries, Pearled Shallots, Marsala-Glace

or

Duck Breast *GF*

Peruvian Potatoes, Fennel, Pine Nuts

Amaro-Raisin Compote, Mustard Seed

or

Stuffed Rocky Mountain Trout

Sausage, Lemon-Fennel and Tomato Stuffing, Celeriac Purée

Smoked Onion Soubise, Trout Chicharrón

or

Mushroom-Artichoke Barigoule *V*

Roasted Onion and Leek Consommé, Mushroom Duxelles

Braised Heirloom Carrots

DEVIL'S THUMB

R A N C H
RESORT & SPA



RANCH HOUSE

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Dessert

Christmas Ornament

*Dark Chocolate Mousse, Figgy Compote, Earl Grey Cake
Red Wine Reduction*

or

Banana Foster Tart

*Butter Rum Caramel, Banana Diplomat, Vanilla Bean Whip
Candied Pecans*

\$120 Per Person | Children Half-Priced

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