

STUBERL



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at ludwig's

BEGINNINGS

- WINTER GREENS** (V) (GF) 12
Pumpkin Seed Vinaigrette, Wild Mushrooms, Frisée, Chicory
- ROASTED BEETS** (GF) 14
Pomegranate Vinaigrette, Goat Cheese, Frisée
- AHI TUNA TARTARE & TATAKI**** 20
Cilantro Mayo, Mango Chili Chutney, Avocado Sorbet, Sesame Crisp
- 7X CARPACCIO & BRAISED BEEF CAKES**** 18
Grain Mustard Vinaigrette, Red Onion Jam, Horseradish
- SEARED HUDSON VALLEY FOIE GRAS** (GF) 26
Pomegranate Jus, Roasted Cauliflower

SOUPS

- PARSLEY ROOT SOUP** (GF) 14
Black Truffle
- GINGER & BUTTERNUT SQUASH SOUP** (GF) 12
Roasted Pumpkin Seeds & Oil

MAINS

- CHILEAN SEA BASS** (GF) 38
Sauce Bourride, Saffron Fennel, Lemon Potato Puree, Mussels
- MONKFISH SALTIMBOCCA** (GF) 36
Tomato Butter, Spinach, Cannellini Beans
- MACADEMIA CRUSTED ELK LOIN**** 44
Barolo Sauce, Parsley Root, Wild Mushrooms, Brioche Dumpling
- HONEY GLAZED MUSCOVY DUCK BREAST**** (GF) 36
Ginger Sauce, Roasted Beets, Squash Puree, Brussel Sprouts
- PRIME BEEF TENDERLOIN**** 42
Truffle Sauce, Grilled Kale, Rosemary Polenta, Parmesan Crisp
- GRILLED PARSLEY ROOTS** (V) 26
Black Truffle, Brussel Sprouts, Wild Mushrooms
- ROASTED CAULIFLOWER** 28
Brown Butter, Capers, Parmesan, Parmesan Crisp

DESSERT

CREATED BY IRMA BARRERA

- CHOCOLATE TRIO** (GF) 14
Dark, Milk and White Chocolate Mousse with Wild Berry Jelly and Coconut Snow
- MONT BLANC** 14
Chocolate & Chestnut Mousse, Almond Cookie, Vermicelles, Chocolate & Vanilla Sauce, Mascarpone Ice Cream
- CARAMELIZED APPLE TARTIN** 14
Apple Tarte Tartin, Caramel Cream, Vanilla Sauce, Calvados Sorbet

THE
SONNENALP
HOTEL

530-9PM
WED.-SUN.

MENU CRAFTED
BY CHEF
JULIAN BECKER

(V) Vegan

(GF) Gluten Free

** 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
A 2% culinary appreciation surcharge will be added to each bill. This charge will be fully paid out to our back of house team.
A \$5 split charge for 1st courses and \$8 split charge for 2nd courses will be applied upon sharing menu items.