



**STÜBERL**  
at ludwig's

## BEGINNINGS

- JUMBO LUMP CRAB CAKE** 20  
*Basil Shellfish Emulsion, Olive Oil Tuile, Cucumber Salsa Verde*
- YELLOW FIN TUNA TARTARE** 22   
*Dashi Soy Custard, Avocado Purée, Rice Cracker, Yuzu-Truffle Dressing*
- HUDSON VALLEY FOIE GRAS** 28  
*Toasted Brioche, Granny Smith Apple, Peach Vanilla Jam*

## SOUPS & SALADS

- BABY ARUGULA & RADICCHIO SALAD** 14   
*Rogue Creamy Smokey Blue Cheese (upon request), Toasted Hazelnuts, Red Grapes, Grainy Mustard & Honey Dressing*
- LITTLE GEM CAESAR SALAD** 14  
*Crisp Prosciutto, Spanish Anchovies, Black Garlic Aioli, Fulvi Pecorino Cheese, Crouton*
- BEETROOT CARPACCIO** 16  
*Peppered Haystack Goat Cheese, Blood Orange, Herb Salad, Candied Walnut, Focaccia Lemon Herb Vinaigrette*
- ROASTED SUNCHOKE BISQUE** 14   
*Crispy Wild Mushrooms, Truffle Herb Oil, Toasted Almond*

## MAINS

- PAN SEARED DOVER SOLE** 54   
*Wilted Garlic Spinach, Caramelized Potatoes, Lemon Caper Sauce*
- COLORADO ALAMOSA STRIPED BASS** 38   
*Carrot & Fennel Salad, Pickled Mustard Seed, Fingerling Potato Chips, Citrus Almond Sauce*
- DURHAM FARM ELK DUO** 46   
*Espresso Rubbed Loin, Pear Port Elk Sausage, Parsnip Puree, Brussels Sprouts, Aged Port Blackberry Sauce*
- PRIME BEEF FILET** 48   
*Maitake Mushrooms, Charred Pearl Onions, Sweet Potato, Green Peppercorn Sauce*
- PETALUMA FREE RANGE CHICKEN BREAST** 34   
*Seasonal Vegetables, Red Wine Jus, Fingerling Potatoes*
- RED WINE BRAISED WILD BOAR RAGU** 32  
*Horseradish Parsley Potato Gnocchi, Fulvi Pecorino Cheese*
- "MUSHROOM & GRITS"** 28   
*Maple Roasted Maitake Mushrooms, Creamy Grits, Spiced Popcorn*

## DESSERT

- CHOCOLATE POT DE CRÈME** 14  
*Hazelnut Crumble, Biscotti Cookie, Hazelnut Cinnamon Ice Cream*
- RASPBERRY TART** 13  
*Vanilla Pastry Cream, Raspberry Gel Filled Raspberries, Whipped Cream, Raspberry Sorbet*
- TROPICAL** 13  
*Passion Fruit Curd, Coconut Mousse, Ginger Crumble, Passion Fruit Foam, Coconut Meringue*
- LEMON-BLUEBERRY CHEESECAKE** 14  
*Blueberry Gel, Toasted Meringue, Ginger Crumble, Blueberry Sorbet*
- SORBET** 8   
*Blueberry or Raspberry*

Vegan 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.

**STÜBERL**

THE  
SONNENALP  
HOTEL

530-9PM  
WED.-SUN.

MENU CRAFTED  
BY CHEF

JOSHUA MARSHALL



**S T Ü B E R L**

at ludwig's