



STÜBERL
at ludwig's

BEGINNINGS

- JUMBO LUMP CRAB CAKE** 26
Tarragon Shellfish Emulsion, Squid Ink Tuile, Cucumber Apple Salsa Verde
- JAPANESE HAMACHI TARTARE** 25
Soy Dashi Custard, Avocado Yogurt Puree, Sesame Rice Cracker, Coriander, Yuzu-Truffle Vinaigrette
- HICKORY SMOKED COLORADO LAMB CARPACCIO** 23
Jerusalem Artichoke Chips, Pickled Wild Mushrooms, Peak Farms Pea Tendrils, Garden Basil Pistou

SOUPS & SALADS

- BABY ARUGULA & RADICCHIO SALAD** 17
Rogue Creamy Smoked Blue Cheese, Red Grapes, Toasted Hazelnuts, Grainy Mustard Honey Dressing
- LITTLE GEM CAESAR SALAD** 18
Crispy Prosciutto, White Spanish Anchovies, Black Garlic Aioli, Rosemary Focaccia Crouton, Pecorino Cheese
- GOTHAM GREEN SALAD** 17
Charcoal Grilled Carrots, Organic Quinoa, Winter Beets, Banyuls Wine Vinaigrette
- WINTER BUTTERNUT SQUASH BISQUE** 15
Curry Roasted Apples, Candied Pecans, Sage Infused Oil
- DOUBLE BOILED CHICKEN SOUP** 16
Red Wine Braised Bison Tortellini, Shiitake Mushroom, Asparagus

MAINS

- ATLANTIC DOVER SOLE** 69
Garlic Fingerling Potatoes, Wilted Baby Spinach, Citrus Caper Sauce
- SCOTTISH LOCH ETIVE STEELHEAD TROUT** 39
Bacon Dashi Broth, Baby Bok Choy, Farro, Tapioca Seaweed Crisp, Burnt Scallion Oil
- NEW ZEALAND VENISON DUO** 58
Ancho Espresso Rubbed Strip Loin, Blueberry Sausage, Onion Thyme Puree, Charred Brussel Sprouts, Port Blackberry Sauce
- COLORADO ALAMOSA STRIPED BASS** 44
Toasted Fregola, Braised Fennel, Spanish Chorizo, Manila Clams, PEI Mussel & Saffron Emulsion
- REMINISCE RANCH BLACK ANGUS BEEF TENDERLOIN** 58
Duck Fat Fondant Potatoes, Green Asparagus, Roasted Pearl Onions, Merlot Peppercorn Jus
- JIDORI FREE RANGE CHICKEN BREAST** 37
Herbed Vegetable Farrotto, Pickled Mustard Seeds, Onions, Toasted Chestnut Miso Bisque
- BAROLO BRAISED BUFFALO RAGOUT** 38
Horseradish Parsley Potato Gnocchi, Root Vegetables, Pecorino Cheese
- ZATAR SPICED ROASTED CAULIFLOWER** 31
Onion Soubise, Crispy Polenta, Raisin-Caper Vinaigrette, Toasted Pine Nuts

STÜBERL

THE
SONNENALP
HOTEL

5-10PM
WED.-SUN.

MENU CRAFTED
BY CHEF
JOSHUA MARSHALL

Vegan Upon Request Gluten Free Upon Request

** 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.



S T Ü B E R L

at ludwig's