



**STÜBERL**  
at ludwig's

## BEGINNINGS

<b>JUMBO LUMP CRAB CAKE</b>	26
<i>Tarragon Shellfish Emulsion, Olive Oil Tuile, Cucumber Apple Salsa Verde</i>	
<b>JAPANESE HAMACHI TARTARE*</b> (V) (GF)	25
<i>Soy Dashi Custard, Avocado Yogurt Puree, Sesame Rice Cracker, Coriander, Yuzu-Truffle Vinaigrette</i>	
<b>NANTUCKET DIVER SEA SCALLOPS*</b> (V) (GF)	26
<i>Kohlrabi, Blood Orange, Nori Tapioca Cracker, Peak Farms Shiso, Santa Barbara Sea Urchin Emulsion</i>	
<b>HICKORY SMOKED COLORADO LAMB CARPACCIO</b> (GF)	23
<i>Jerusalem Artichoke Chips, Pickled Wild Mushrooms, Peak Farms Pea Tendrils, Garden Basil Pistou</i>	

## SOUPS & SALADS

<b>63 DEGREE EGG &amp; FRISEE SALAD*</b> (V) (GF)	19
<i>Guanciale, Pickled Mustard Seeds, Black Pepper Crouton, Micro Arugula, Aged Sherry &amp; Garlic Vinaigrette</i>	
<b>LITTLE GEM CAESAR SALAD</b> (V) (GF)	20
<i>Crispy Prosciutto, White Spanish Anchovies, Black Garlic Aioli, Rosemary Focaccia Crouton, Pecorino Cheese</i>	
<b>GOTHAM GREENS HOUSE SALAD</b> (V) (GF)	19
<i>Shaved Baby Vegetables, Mountain Rose Apple Chips, Wild Rice, Red Miso Dressing</i>	
<b>WINTER BUTTERNUT SQUASH BISQUE</b> (V) (GF)	16
<i>Curry Roasted Apples, Candied Pecans, Sage Infused Oil</i>	
<b>DOUBLE BOILED CHICKEN SOUP</b>	16
<i>Braised Bison Tortellini, Goji Berries, Shiitake Mushroom, Asparagus</i>	

## MAINS

<b>ATLANTIC DOVER SOLE</b> (V) (GF)	74
<i>Garlic Fingerling Potatoes, Wilted Baby Spinach, Citrus Caper Sauce</i>	
<b>SUSTAINABLE FRONTIER FARMS ARCTIC CHAR*</b>	43
<i>Grilled King Trumpet, Charred Scallions, Sugar Snap Peas, Sea Beans, Wild Mushroom Ginger Broth, Kombu Infused Oil</i>	
<b>NEW ZEALAND WILD RED DEER DUO*</b> (V) (GF)	62
<i>Ancho Espresso Rubbed Ribeye, Blueberry Sausage, Parsnip Thyme Puree, Charred Brussels Sprouts, Cassis Currant Sauce</i>	
<b>COLORADO ALAMOSA STRIPED BASS*</b> (V) (GF)	48
<i>Toasted Fregola, Braised Fennel, Spanish Chorizo, Manila Clams, PEI Mussel &amp; Saffron Emulsion</i>	
<b>REMINISCE RANCH BEEF TENDERLOIN*</b> (V) (GF)	63
<i>Duck Fat Fondant Potatoes, Butternut Squash, Green Asparagus, Smoked Pearl Onions, Merlot Peppercorn Sauce</i>	
<b>GRIMAUD FARMS CRISPY DUCK CONFIT LEG</b>	46
<i>Winter Lentil Mushroom Risotto, Parmesan "Snow", Puffed Rice, Pea Tendrils</i>	
<b>BAROLO BRAISED BUFFALO RAGOUT</b>	41
<i>Horseradish Parsley Potato Gnocchi, Root Vegetables, Pecorino Cheese</i>	
<b>ZATAR SPICED ROASTED CAULIFLOWER</b> (V) (GF)	33
<i>Parsnip Soubise, Crispy Polenta, Raisin-Caper Vinaigrette, Toasted Pine Nuts</i>	

(V) Vegan Upon Request (GF) 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.

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THE  
SONNENALP  
HOTEL

5-10PM  
WED.-SUN.

MENU CRAFTED  
BY CHEF  
JOSHUA MARSHALL



**S T Ü B E R L**

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