



**STÜBERL**  
at ludwig's

## BEGINNINGS

- ROASTED BABY ARTICHOKE** (V) (GF) 23  
*Jerusalem Artichoke & Manchego Cream, Crispy Root Vegetables, Charred Leeks, Sage Oil*
- JAPANESE HAMACHI TARTARE\*** (GF) 25  
*Soy Dashi Custard, Avocado Yogurt Puree, Sesame Rice Cracker, Coriander, Yuzu-Truffle Vinaigrette*
- DIVER SEA SCALLOPS\*** (GF) 27  
*Santa Barbara Sea Urchin Sauce, Caramelized Leek, Blood Orange Segments*
- HICKORY SMOKED COLORADO LAMB CARPACCIO** (GF) 24  
*Jerusalem Artichoke Chips, Pickled Wild Mushrooms, Peak Farms Pea Tendrils, Garden Basil Pistou*

## SOUPS & SALADS

- 63 DEGREE EGG & FRISEE SALAD\*** (GF) 19  
*Guanciale, Pickled Mustard Seeds, Black Pepper Crouton, Micro Arugula, Aged Sherry & Garlic Vinaigrette*
- LITTLE GEM CAESAR SALAD** (GF) 20  
*Crispy Prosciutto, White Spanish Anchovies, Black Garlic Aioli, Rosemary Focaccia Crouton, Pecorino Cheese*
- HEIRLOOM BABY CARROT & CANDIED BEET SALAD** (V) (GF) 19  
*Beetroot Sprouts, Sunchoke, Baby Fennel, Carrot Ginger Dressing*
- APPLE & CELERY ROOT BISQUE** (GF) 16  
*Grilled Chive Oil, Brown Butter Apple, Masala Roasted Nuts*
- DOUBLE BOILED CHICKEN BROTH** 16  
*Braised Bison Agnolotti, Goji Berries, Shiitake Mushroom, Asparagus*

## MAINS

- ATLANTIC DOVER SOLE** (GF) 74  
*Garlic Fingerling Potatoes, Wilted Baby Spinach, Citrus Caper Sauce*
- DESERT SPRINGS BARRAMUNDI\*** (GF) 39  
*Beet Root Puree, Charred Sweet Potato, Pearl Onion, Beech Mushroom, Tarragon Oil*
- NEW ZEALAND WILD RED DEER DUO\*** (GF) 59  
*Ancho Espresso Rubbed Ribeye, Blueberry Sausage, Parsnip Thyme Puree, Charred Brussels Sprouts, Cassis Currant Sauce*
- REMINISCE RANCH BEEF TENDERLOIN\*** (GF) 61  
*Duck Fat Fondant Potatoes, Butternut Squash, Green Asparagus, Smoked Pearl Onions, Merlot Peppercorn Sauce*
- GRIMAUD FARMS CRISPY DUCK CONFIT LEG** 46  
*Winter Lentil Mushroom Risotto, Parmesan "Snow", Puffed Rice, Pea Tendrils*
- COLORADO LAMB CHEEK & MUSHROOM TORTELLINI** 38  
*Cured Duck Egg Yolk, Lamb Broth, Charred Snap Pea, Pecorino Crema*
- ZATAR SPICED ROASTED CAULIFLOWER** (V) (GF) 33  
*Parsnip Soubise, Crispy Polenta, Raisin-Caper Vinaigrette, Toasted Pine Nuts*

(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. WINTER 2025

**STÜBERL**

THE  
SONNENALP  
HOTEL

5-10PM  
WED.-SUN.

MENU CRAFTED  
BY CHEF  
JESSE MAXWELL



**S T Ü B E R L**

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