



# WINTER'S

## BEGINNINGS

<b>ROASTED BABY ARTICHOKE</b> (V) (GF)	23
<i>Jerusalem Artichoke &amp; Manchego Cream, Crispy Root Vegetables, Charred Leeks, Sage Oil</i>	
<b>HAWAIIAN AHI TUNA TARTARE*</b> (GF)	26
<i>Truffle Kosho Vinaigrette, Black Garlic Aioli, Breakfast Radish, Ciabatta Bread, Peak Farms Coriander</i>	
<b>CHERMOULA MARINATED JUMBO PRAWNS</b> (GF)	26
<i>Heirloom Tomato, Shallot, Basil, Lemon, Nduja Butter Emulsion, Grilled Sourdough</i>	
<b>COLORADO LAMB CHEEK &amp; MUSHROOM TORTELLINI</b>	25
<i>Cured Duck Egg Yolk, Lamb Jus, Charred Snap Pea, Pecorino</i>	

## SOUPS & SALADS

<b>63 DEGREE EGG &amp; FRISEE SALAD*</b> (GF)	19
<i>Guanciale, Pickled Mustard Seeds, Black Pepper Crouton, Micro Arugula, Aged Sherry &amp; Garlic Vinaigrette</i>	
<b>BABY GEM &amp; KALE CAESAR SALAD</b> (GF)	19
<i>Miso Lemon Dressing, White Spanish Anchovies, Rosemary Croutons, Pecorino Cheese</i>	
<b>HEIRLOOM BABY CARROT &amp; CANDIED BEET SALAD</b> (V) (GF)	19
<i>Beetroot Sprouts, Sunchoke, Baby Fennel, Carrot Ginger Dressing</i>	
<b>APPLE &amp; CELERY ROOT BISQUE</b> (GF)	16
<i>Grilled Chive Oil, Brown Butter Apple, Masala Roasted Nuts</i>	
<b>ROASTED BEEF BROTH</b> (GF)	16
<i>Braised Buffalo Agnolotti, Baby Courgettes, Beech Mushrooms</i>	

## MAINS

<b>ATLANTIC DOVER SOLE [FOR TWO]</b> (GF)	135
<i>Garlic Fingerling Potatoes, Wilted Spinach, Lemon Caper Sauce</i>	
<b>BRUNSON FAMILY MEAT CO. PORTERHOUSE [FOR TWO]</b> (GF)	175
<i>28oz 45 Day Dry Aged Porterhouse, Charcoal Grilled Squash, Charred Baby Onion, Shiitake Mushroom, Sunchoke Ajo Blanco Sauce</i>	
<b>DESERT SPRINGS BARRAMUNDI*</b> (GF)	39
<i>Braised Potato, Courgette, Sunburst Squash, Dashi Butter Sauce, Coriander Oil</i>	
<b>WHITETAIL VENISON DUO*</b> (GF)	59
<i>Ancho Espresso Rubbed Striploin, Blueberry Sausage, Parsnip Thyme Puree, Charred Brussels Sprouts, Cassis Currant Sauce</i>	
<b>REMINISCE RANCH BEEF TENDERLOIN*</b> (GF)	65
<i>Charcoal Grilled Squash, Charred Baby Onion, Shiitake Mushroom, Sunchoke Ajo Blanco Sauce</i>	
<b>CHESTNUT &amp; HERB JIDORI CHICKEN ROULADE</b> (GF)	46
<i>Beef Tallow Fondant Potato, Swiss Chard, Crispy Chicken Skin, Marsala Rosemary Jus</i>	
<b>MISO GLAZED LION'S MANE MUSHROOMS</b> (V) (GF)	33
<i>Polenta Two Ways, Creamy &amp; Crispy, Brussel Sprout Leaves</i>	

## SIDES

<b>BABY WINTER SQUASH</b> (GF)	12
<i>Chili, Ginger</i>	
<b>BEEF TALLOW ROASTED POTATOES</b>	12
<i>Parmesan, Herb</i>	
<b>CREAMY TRUFFLE POLENTA</b> (GF)	12

(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 item. WINTER 2026s

elevated dining

THE  
SONNENALP  
HOTEL

5-10PM  
WED.-SUN.

MENU CRAFTED  
BY EXECUTIVE CHEF  
JOSHUA MARSHALL