



BEGINNINGS

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

SOUPS & SALADS

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

MAINS

DESERT SPRINGS BARRAMUNDI*	42
Braised Potato, Courgette, Sunburst Squash, Dashi Butter Sauce, Coriander Oil	
WHITETAIL VENISON DUO*	59
Ancho Espresso Rubbed Striploin, Blueberry Sausage, Parsnip Thyme Puree, Charred Brussels Sprouts, Cassis Currant Sauce	
REMINISCE RANCH BEEF TENDERLOIN*	67
Charcoal Grilled Squash, Charred Baby Onion, Shiitake Mushroom, Sunchokes Ajo Blanco Sauce (Contains Nuts)	
CHESTNUT & HERB JIDORI CHICKEN ROULADE	46
Beef Tallow Fondant Potato, Swiss Chard, Crispy Chicken Skin, Marsala Rosemary Jus	
MISO GLAZED LION'S MANE MUSHROOMS	35
Vegan, Gluten Free Polenta Two Ways, Creamy & Crispy, Brussels Sprout Leaves	
ATLANTIC DOVER SOLE [FOR TWO]	135
Garlic Fingerling Potatoes, Wilted Spinach, Lemon Caper Sauce	
BRUNSON FAMILY MEAT CO. PORTERHOUSE [FOR TWO]	175
28oz 45 Day Dry Aged Porterhouse, Charcoal Grilled Squash, Charred Baby Onion, Shiitake Mushroom, Sunchokes Ajo Blanco Sauce	

SIDES

BABY WINTER SQUASH	12
Chili, Ginger	
BEEF TALLOW ROASTED POTATOES	12
Parmesan, Herb	
GRILLED ASPARAGUS	12
Lemon Oil, Crispy Prosciutto	

(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