

BOON VIVANT

Elevation 3,414 mètres

11,200 feet

À partager

Fromage et Craquelins

Local artisan, farmhouse, and imported cheeses, dried fruit, roasted nuts, black truffle nectar **25**

Pain Chaud de Blue Grouse Bakery

Warm country loaf, goat butter, tarragon oil **9**

Crepe de Lox

Made from our crepe stand, smoked salmon, cream cheese, capers, hard boiled farm egg, lemon **19**

Crepe de Canard

Made from our crepe stand, duck bacon, herbed goat cheese, arugula, smoked duck breast **20**

Howitzer Poutine

Hasselback roasted potato, duck confit, cheddar cheese curds, and rosemary jus **14**

Diable Oeufs

Deviled eggs, caviar, fine herbs **21** add extra caviar **15/2g**

Entrées légères

Salade Provençale with Dijon Vinaigrette

Radicchio, greens, shaved fennel, asparagus, carrot, parsnip, eggplant, colorado chevre, heirloom cherry tomatoes **17**

Salade Niçoise with Sherry Vinaigrette

Seared tuna*, gribiche, gemstone lettuce, haricot vert, nicoise olives, boiled egg, heirloom cherry tomato, fingerling potato, radish, white anchovies **25**

Salade de Betterave with Horseradish Cream

Roasted red beet, chioggia, heirloom radish, blood orange supremes, gemstone lettuce, frizee, evoo fine herbs **17**

Oignon Soupe

French Onion Soup with stone ground mustard croutons, salt pork, bruléed gruyère **20** add braised Colorado beef **10**

Champignon Soupe prepared en croûte

Mushroom soup with seasonal mushrooms, leek, triple cream brie **20**

Choufleur Soupe

Cauliflower Soup with circus floret, leeks, arugula, almond milk (Vegan) **19**

Plats principaux

Croque Monsieur

Grilled sourdough, rosemary ham, gruyere, whole grain mustard, mornay sauce **24**

Croque Madame

Grilled sourdough, rosemary ham, gruyere, whole grain mustard, mornay sauce, farm egg **28**

Wild Boar & Duck Cassoulet

Stewed white beans, wild boar sausage, duck confit **27**

Beef Bourguignon

Braised beef tips, pearl onions, mushroom, baby carrot, fingerling potato, red wine sauce, dijon mustard, fine herbs **27**

Le Bonaparte

Braised lamb shoulder, peppadew pepper, port salute cheese on toasted french bread with lamb jus **25**

Dessert

Gateau au Chocolat

Chocolate cake with Crème anglaise, fresh berry **12**

Crème Brûlée

Mixed berries, berry compote **12**

Cannelle et Sucre Crepe

Cinnamon Sugar, chantilly cream **10**

Nutella et Baies Crepe

Nutella, berry compote, chantilly cream **11**

Boisson non alcoolisée

Aqua Panna / Pellegrino 1L **10**

Drip Coffee & Espresso **5**

Two Leaves Hot Tea **5**

Alpine Berry, Assam Breakfast, Chai Mountain, Chamomile, Earl Grey, Jasmine, Peppermint, Matcha Mint

Telluride Coffee Roasters

French Press Hot Coffee **8 / 14**

Avalanche Blend (Medium-bodied with a dark edge)

Add a 5oz carafe of Liquor **25/30**

Hot Chocolate / Apple Cider **8**

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper **6**

Zuberfizz: Rootbeer, Vanilla Cream **8**

Boissons

All cocktails crafted by:

Jessica Bonomo, Greg Deame, & Luke Bippus

Le froid (cold)

Chateau Tito 15

Tito's Vodka Bloody Mary, with duck bacon and pickled vegetables

Lost at Sea 15

Ocean Organic Vodka, Charles Heidseick Champagne, St. Germain, Lemon juice

Suffering Skier 15

Spring44 Colorado Gin, Leopold Bros Blackberry Liqueur, Lemon Juice, Soda Water

The Ocean Liner 15

Ocean Organic Vodka, Kahula, Coole Swan Irish Cream, Espresso

Chaud (warm)

Jefferson's Toddy 15

Jefferson's Bourbon, Allspice Dram, Honey, Lemon Juice

Ski Bum Rum 15

Cpt. Morgan Rum & Spiced Butter
(w/ Cinnamon, Nutmeg, Vanilla, Brown Sugar and Allspice)

Captain Campbell's Cider 15

Apple Cider, Jameson, Allspice Dram, Cinnamon Stick

Chongo's Chocolate 15

Hot Chocolate, Chairlift Warmer Peppermint Schnapps

Polar Queen Café 15

Coffee, Coole Swan Irish Cream, Kahlua

Bieres

Bière Locale

Telluride Brewing Co. Face Down Brown 12oz 8
Telluride Brewing Co. AlpenGOSE 12oz 8
Telluride Brewing Co. Kolsch 12oz 8

Autre Bière

Sweetwater 420 16oz 10
Sweetwater Guide Beer 16oz 10
Stella Artois Cidre 12oz 8

Bière Premium

Chimay Premiere (Red) 7%abv 12oz 12
Chimay Grande Reserve (Blue) 9%abv 12oz 14
Lindemans Raspberry Lambic Framboise 12oz 18
Lindemans Lambic Faro 12oz 18
Crooked Stave Surette Sour Cherry 750ml 20

VIN AU VERRE

SPARKLING

111 Champagne, Brut Reserve, CHARLES HEIDSEICK 26/104
112 Rose Cremant de Bourgogne, VAL DE MER 18/72

BLANC

247 Chardonnay, Languedoc, CRÈME SEL 15/60
210 Jacquere, Apremont, Savoy, JEAN MASSON ET FILS 14/56
207 Sauvignon Blanc, Vin de France, MARINE DUBARD 12/48
253 Pinot Gris Reserve, Alsace, TRIMBACH 15/60
203 Riesling, Alsace, DOMAINES SCHLUMBERGER 15/60
256 Grenache Blanc Marsanne, Cote de Rhone Blanc, JABOULET 14/56

ROUGE

255 Grenache Rose, Provence, LA BERNARDE 14/56
391 Gamay, Beaujolais Neveau, DUPUEBLE, 12/48
392 Pinot Noir, Bourgogne, DUBREUIL FONTAINE 15/60
385 Grenache Blend, Côtes du Rhône Villages, REMEJEANNE 15/60
386 Syrah, Côtes du Rhône, JEAN LUC COLOMBO 12/48
394 Malbec, Cahors, CHATEAU DU CAILLOU 14/56
370 Cabernet Blend, Haut-Medoc, CHATEAU du RAUX 16/64

PAR LA BOUTEILLE

CHAMPAGNE

110 Champagne, Blanc de Blancs, (NV) RUINART, 375ml 90
113 Champagne, Brut Rose, (NV) BILLECART-SALMON, 375ml 115
115 Champagne, Grand Cru Rose Brut, (NV) VARNIER-FANNIER 149
116 Champagne, Rose de Saignee Brut, (NV) RENE GEOFFROY 125

BLANC

306 2018 Pinot Noir Rose, Sancerre, HIPPPOLYTE-REVERDY 70
205 2015 Semillon/Sauv. Blanc, Bordeaux, GRAVILLE-LACOSTE 65
203 2017 Semillon/Sauv. Blanc, Bordeaux, CHEATEAU CARBONNIEUX 125
200 2018 Sauvignon Blanc, Sancerre, DOMAINE NEVEU 80
254 2015 Riesling, Alsace, TRIMBACH 60
245 2012 Gewurtztraminer, Alsace, ZIND-HUMBRECHT 70
250 2018 Chardonnay, Macon-Villages, DROUHIN 68
252 2017 Chardonnay, Bourgogne, REMI JOBBARD 90
242 2017 Chardonnay, Chablis, DOMAINE SEGUINOT-BORDET 65
244 2015 Chardonnay, Chablis 1er Cru, WILLIAM FEVRE 110
255 2015 Chardonnay, Bourgogne 'Clos St. Philibert', MEO CAMUZET 115
240 2016 Chardonnay, Meursault 'Clos du Domaine', HENRI DARNAT 145
237 2014 Chardonnay, Chassagne-Montrachet, XAVIER 150

ROUGE

315 2015 Pinot Noir, Gevrey-Chambertin, LOUIS JADOT 120
318 2015 Pinot Noir, Bourgogne, MEO CAMUZET 135
311 2015 Pinot Noir, Nuits-St. George, DOMAINE JULIEN 150
317 2015 Pinot Noir, Pommard, MEO CAMUZET 180
305 2012 Pinot Noir, Nuits-St. George, 'Les Argillata' FAIVELY 190
316 2015 Pinot Noir, Chambolle-Musigny Premier Cru, MEO CAMUZET 450
335 2016 Gamay, Morgon 'Cote d'Py', FOILLARD 95
356 2015 Gamay, Vilie-Morgon 'Fleurie', JEAN FOILLARD 120
375 2015 Merlot, Saint Emilion, CHATEAU LA DILIGENTE 64
383 2015 Merlot Blend, Margaux, MARGAUX DE BRANE 115
385 2015 Merlot Blend, Pomerol, ESPIRT DE LA COMMANDERIE 125
381 2012 Cabernet Blend, Margaux 3eme Grand Cru Classe, CHATEAU KIRWAN 225
379 2010 Cabernet Blend, Margaux 2eme Grand Cru Classe, DURFORT-VIVENS 250
377 2005 Cabernet Blend, Pauillac 5eme Grand Cru Classe, HAUT BAGES LIBERAL 310
325 2015 Syrah, Collines Rhodeniennes, YVES CUILLERON 60
327 2016 Syrah, Cote Rotie 'Brune et Blonde' E. GUIGAL 200
360 2016 Grenache Blend, Chateauneuf-du-Pape, DELAS FRERES 115
321 2017 Grenache Blend, St. Joseph, CHATEAU ST. COSME 89
324 2016 Grenache Blend, Gigondas, DOMAINE RASPAIL-AY 90