# CHALET SAVOIE

**FRENCH MOUNTAIN DINING**
*at The Periodic Table*

## POUR LA TABLE

**SERVICE DE PAIN** 10
French baguette and rosemary-olive oil boule served with cultured European-style butter, fleur de sel, and Provençal olives

**PLATEAU DE FROMAGES** 24
Chef's regional cheese selection, fig preserves, crackers and honeycomb

**HUÎTRES SUR GLACE*** GF 48
Selection of a dozen fresh oysters, 30-year-old sherry vinegar mignonette sauce, lemon

## LES HORS-D'ŒUVRE

**SOUPE À L'OIGNON GRATINÉE À LA TRUFFE** 24
French onion soup with truffle cheese, Gruyère, and slow-braised short ribs

**VELOUTÉ DE HOMARD** 22
Silky lobster bisque finished with crème fraîche, sweet sherry, and crisp puff pastry

**ESCARGOTS À LA CRÈME PERSILLÉE** 20
Wild Burgundy escargots sautéed with garlic, shallots, parsley, vermouth, and cream

**MOULES AU SAFRAN ET FRITES** GF 24
Sautéed Bangs Island mussels in a saffron cream sauce, served with crispy fries

**PÂTÉ DE FOIE GRAS** 22
Red verjus gelée, winter fruit chutney, fleur de sel

**HUÎTRES ROCKEFELLER** 22
Six baked oysters with spinach, parmesan cheese, and lemon breadcrumbs

**SOLE DE DOUVRES CRUE*** GF 26
Thinly sliced Dover sole, with finger lime, olives, piment d'Espelette, lemon agrumato, tomato confit, oregano

**TARTARE DE BŒUF*** 24
Prime beef tartare with capers, cured egg yolk, anchovy-mustard vinaigrette, shaved black truffles, petite salad, toasted bread garnish

## LES SALADES

**SALADE CÉSAR** 16
Romaine lettuce, shaved bottarga, crispy croutons, parmesan, anchovy-mustard vinaigrette

**SALADE D'ENDIVES** GF V 18
Crisp endive, Roquefort, shaved Brussels sprouts, apples, walnuts, saba, and lemon olive oil

**SALADE DE BETTERAVES** V 20
Roasted beets, Purple Haze mousse, verjus gastrique, toasted pecan bread

## LES PLATS PRINCIPAUX

**SAUMON À L'OSEILLE*** 52
Faroe Islands salmon, Parisian gnocchi, sorrel and shallot cream sauce, finished with salmon caviar

**PLAT DE CÔTES DE BŒUF BRAISÉ** GF 50
8-hour braised short ribs, crème fraîche mashed potato, glazed winter vegetables, gremolata

**LE CASSOULET AU CONFIT DE CANARD** 48
Duck leg confit, braised white lingot beans, Toulouse-style garlic sausage, pork belly, basil-garlic breadcrumbs

**COQ AU VIN ROUGE** 46
Classic braised chicken in a Burgundy red wine sauce, bacon lardons, mushrooms, onions, crème fraîche potato purée

**AGNOLOTTI FARCIS À LA COURGE** V 44
Kabocha squash stuffed agnolotti, sage, lemon-hazelnut brown butter, wild mushrooms, gremolata

**SOLE À LA BARIGOULE** GF 54
Sautéed imported Dover sole with sunchoke barigoule-style sauce and Meyer lemon

## LES VIANDES* GF

**À LA CARTE CUTS**

**BLACK ANGUS DRY-AGED BONE-IN RIBEYE**
16 oz | 79

**PRIME NEW YORK STRIP**
14 oz | 68

**CHEF'S CUT OF COLORADO LAMB**
MP

*All steaks are hand-cut and garnished with braised balsamic cipollini onions, rosemary-thyme-infused melted butter, and fleur de sel*

## LES SAUCES & GARNITURES

**SAUCE BÉARNAISE** GF 8
A rich tarragon butter emulsion

**SAUCE AU POIVRE** GF 8
A creamy cracked black peppercorn reduction

**FRITES MAISON** V 14
Crispy hand-cut fries with parmesan, truffle oil, and parsley

**PURÉE DE POMMES DE TERRE** GF V 12
Potato purée with crème fraîche
*add 3 oz of butter-poached lobster and creamy velouté* +10

**PATATE DOUCE RÔTIE** GF V 12
Roasted sweet potato wedges, crème fraîche persillade

**LÉGUMES DE SAISON** GF V 12
Seasonal vegetables glazed with butter and white wine

**CHAMPIGNONS POÊLÉS** GF V 14
Sautéed winter mushrooms with parsley and garlic

**TRUFFES FRAÎCHES ÉMINCÉES** MP
Tableside shaved black truffles to enhance any dish

GF GLUTEN FREE
V VEGETARIAN

*These items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

*Bon Appétit!*

**CHEF DE CUISINE**
**ULISES SALAS**

**GENERAL MANAGER**
**OLIVIA CONE**

THE 79 PERIODIC TABLE
at Catamount Ranch