



Palace Arms

Starters

**RED ROSETTE LETTUCE
AND PEAR SALAD 15**
colorado goat cheese, candied walnuts, champagne vinaigrette

PALACE ARMS CAESAR 17 PER PERSON
traditional salad prepared tableside

BP WEDGE 15
buttermilk blue cheese, onion ash, smoked bacon

**WILD MYSTIC MUSHROOM TART
AND SPRING PEA SOUP 15**
smoked sour cream, peas in the pod

CAVIARED EGGS 22
sour cream, egg yolk, herbs, caviar, shallot bacon jam

SURF AND TURF CARPACCIO 26
fitch filet, hamachi, yuzu zest vinaigrette, black garlic aioli,
pickled chilies

Entrées

SALMON | english pea, ancient grains, cucumber yogurt, burnt lemon, rice paper crisp, salmon roe **32**

CHILEAN SEA BASS | black truffle potato porridge, king crab cake, sea lettuce dust **40**

DIVER SCALLOPS | braised endives, buttermilk vinaigrette, chive emulsion **31**

HUDSON VALLEY FARM DUCK BREAST | sweet potato hash, duck pastrami, toasted meringue, cherry jus **34**

LAMINATED HERB RAVIOLI | ricotta, foraged mushrooms, spring vegetables, parmigiano regianno brodo **30**

48-HOUR SOUS VIDE BRISKET | buttered grits, southern collard greens, fava bean mousse, pickles, sweet corn bread, peach "BBQ" **37**

CHEF'S SELECTION VEGAN OPTION | Using the freshest ingredients available **30**

STEAKS BY THE OZ

Served with Seasonal vegetables and the Griffin potatoes and choice of demi, béarnaise or bleu cheese butter
Fitch Ranch Beef by the oz ^(5oz minimum)

BEEF TENDERLOIN 13

NY STRIP 13

RIBEYE CAP 16

CENTER CUT RIBEYE 15

Enhancements

Foie Gras butter | 9
Shaved Summer Truffles | MP
Caviar | *Inquire for available types* MP
King crab cake | 12
Mystic mountain mushrooms | 11

Accompaniments 8

Griffin potatoes
Sweet potato hash
Mystic mountain mushrooms
Horseradish potato croquet
Spring mixed vegetables

Fitch Ranch is family owned and operated by three generations of Fitches primarily located in Grand County, Colorado. The Fitch family began in 2011 on a small farm with a vegetable garden, a handful of cows, sheep, free range chickens, ducks, and turkeys and grew over the past 10 years to several hundred head of cattle and ranch more than 18,000 acres in the high mountains. As both restaurateurs and ranchers, Cameron, Deborah and Jonah know the challenges of sourcing consistent and quality meats. The family chose to specialize in raising Black Angus cattle, a breed known for their extremely high quality, flavorful and well-marbled beef. The Fitch family hand selects only the beef which meets their high standards and those of their chefs. It is the mission of Fitch Ranch to be excellent stewards of the land by following principles and practices of regenerative agriculture, and all cattle are carefully selected and must adhere to the strict guidelines of their program.



AUTOGRAPH COLLECTION[®]
HOTELS

These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Beverages

COCKTAILS 15

THE FREEZER MARTINI

The Botanist Gin, French Vermouth,
Assortment of Garnishes

PALACE ARMS MANHATTAN

Woodford Reserve Bourbon, Carpano Antica Formula,
Bitters

MAI TAI

Santa Teresa 1796 Rum Blend, Dry Curacao,
Orgeat, Lime, Bitters

PENICILLIN

Glenmorangie Highland Single Malt Scotch Whisky,
Ginger, Honey, Lemon

BEE'S KNEES

Bombay Sapphire Gin, BP Honey, Lemon

FLASK OLD FASHIONED

Bulleit Rye Whiskey, Salted BP Honey, Bitters

AVIATION

Tanqueray Gin, Crème de Violette,
Maraschino Liqueur, Lemon

Beer & Wine

SPARKLING WINE

Caposaldo, Prosecco, Veneto, Italy.....	13		50
Avinyo, Cava, Catalan, Spain.....	16		70
Lucien Albrecht Cremant d'Alsace Brut Rosé, Alsace, France.....	14		54
J. Schram Brut Rosé, California.....	24		92
Moët Impérial Brut Imperial NV, Champagne, France.....	27		104
Veuve Clicquot, Champagne, France.....	32		120

WHITE

AIX Rosé, Provence, FR.....	17		66
Triennes Rosé, France.....	15		58
Livio Felluga Pinot Grigio, Alto Adige, Italy.....	20		78
Sonoma-Cutrer Chardonnay, Sonoma Coast, CA..	16		62
Big Table Farm Chardonnay, Willamette Valley, OR.....	20		78
Cakebread Cellars Chardonnay, Napa Valley, CA.....	32		136
Duckhorn Sauvignon Blanc, Napa Valley, CA.....	21		82
Greywacke Sauvignon Blanc, Marlborough, CA..	17		66

RED

Domaine Faiveley Pinot Noir, Bourgogne, France.....	24		94
Big Table Farm Pinot Noir, Willamette Valley, OR.....	20		78
Decoy Cabernet Sauvignon, Sonoma County, CA.....	15		58
Canvasback Red Mountain Cabernet Sauvignon, Washington.....	19		74
Justin Cabernet Sauvignon, Paso Robles, CA.....	26		102
Luke Merlot, Columbia Valley, CA.....	20		78
Old Ghost Zinfandel, Lodi, CA.....	18		72
Alamos Seleccion Malbec, Mendoza, Argentina..	16		62
Owen Roe Yakima Red Blend, Yakima Valley, Washington.....	20		78
The Prisoner Red Blend, Napa Valley, CA.....	26		102

LOCAL BREWS 7

Dale's Pale Ale
Odell Brewing 90 Ale
Odyssey Breworks Psycho Penguin Vanilla Porter
Avery Brewing White Rascal Belgian White
Breckenridge Brewing Avalanche Amber Ale
Odell Brewing Sippin' Pretty Sour
Odell Brewing Kindling Golden Ale



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