



**House Charcuterie & Cured Meats**

*pickles & mustards - 18*

**Oysters on the ½ Shell**

*green apple mignonette, plankton sea foam - 4 for 12 / 8 for 20*

**Pork Belly Hush Puppies**

*2 sauces; tomato & ginger catsup, slide ridge stadium mustard - 14*

**Goldener Hirsch Fondue**

*gruyere, emmentaler, appenzeller & vacherin with green apples & crunchy baguette - 38*

**Stump of Foie Gras**

*cured torchon of foie gras, cherry ginger bread, compressed pineapple & pistachio moss - 16*

**Curry & Kaffir Lime Jumbo Lump Blue Crab Cake**

*ginger tartar & frites - 15*

**P.E.I. Mussels**

*mike's andouille, vermouth & dill with grilled bread - 15*

**Tartare of Red Venison**

*buckwheat matzo, quail egg, castelvetrano olives & pastrami spice - 15*

**Daily Soup - mp**

**French Onion - 11**

**Salad of Butter Lettuce & Fines Herbs**

*radish, citronette & smoked salt - 9 add on choice of cheese - 3*

**d'Anjou Pear & Arugula**

*hazelnuts, bayonne ham, heber valley raw cheddar with sherry & miso - 11*

**Brussel Sprouts**

*monterey co. duck egg & pork cheek cracklin', french olive oil & piment d'espelette - 12*

*The Goldener Hirsch is proud to use local, organic and sustainable products throughout our menu. Please note that a 20% gratuity will be automatically added to parties of 6 or more.*



**Goldener Hirsch Wiener Schnitzel**

*herb spätzle, caper, caraway glazed carrots, red choucroute, lemon & thyme - 36*

**Rocky Mountain Elk Flank**

*black truffle tots, chanterelle mushrooms & celery root, black garlic & thyme pistou - 33*

**Winter Vegetable Barigoule**

*wild mushrooms, brussel spouts, crispy spätzle & herb jus with parm-reggiano - 28*

**Rabbit & Waffles**

*braised domestic rabbit in grüner veltliner, olives & raisins, emmer & goat cheese waffle - 32*

**Bone-in 12 oz Veal New York**

*high star farms potato & carrot boulangère, high west bourbon bacon & espelette hollandaise - 37*

**Organic Chicken**

*heirloom gnocchi, duck confit, oregano, lemon with locatelli pecorino - 30*

**Crispy Berkshire Pork Shank**

*smoked potato & apple puree, grapes, sherried leeks & pork belly streusel - 32*

**Bone-in 22 oz Ribeye**

*farro arancini of bone marrow, oxtail & oregon bleu cheese with jus - 46*

**Bear Lake Rack of Lamb**

*merguez sausage crépinette with olives, crispy sunchoke, brussel sprouts, chermoula - 38*

**Fish**

MP

*farro & goat cheese waffle*

*pomme frites with smoked salt*

*brussel sprouts with guiancale*

*herb spätzle*

*heirloom gnocchi*

*- 8 each*

*Executive Chef, Michael J. Showers*

*Chef de Cuisine, Matt Nelson*