

PETIT TROIS

ASPEN • OPEN 7 DAYS • RESTAURANT À LA CARTE

APPETIZERS

BAGUETTE Beurre de Baratte	12	BURGUNDY ESCARGOTS Butter, Garlic, Parsley, Baguette	32
CRISPY RICE TAPIOCA Parmesan, Piment d'Espelette	12	CLASSIC STEAK TARTARE* Boston Salad, Country Toast	33
HOMEMADE POTATO CHIPS Prosciutto, Truffle Honey	24	BOSTON LETTUCE Dijon Mustard Vinaigrette	21
FRENCH ONION SOUP Veal Broth, Gruyère & Emmental Cheese, Croûtons	25	HEIRLOOM BEETS Horseradish, Crème Fraîche, Mignonette, Pistachio & Toasted Almonds	23
PÂTÉ DE CAMPAGNE Port Wine Gelée, Cornichons, Grain Mustard, Country Toast	20	BELGIAN ENDIVE Avocado, Anchovy, Formaggio Di Fossa, Walnuts, Sherry Vinaigrette	26

ENTRÉES

MUSSELS MARINIÈRE Vadouvan Curry, White Wine, Crème Fraîche, Frites	38
TROUT ALMONDINE Brown Butter, Capers, Lemon, Toasted Almonds, Haricot Verts	48
SPRING SALAD & PEA HUMMUS (VEGAN) Lemon vinaigrette	18
BUCATINI Lemon Sauce, Garlic Breadcrumbs	30
CHICKEN PAILLARD Brioche Butter, Frisée Salad	36
BIG MEC* Double Cheeseburger, Foie Gras Bordelaise, Special Sauce, Frites	42
STEAK FRITES* 6oz Wagyu Bavette Steak, Béarnaise Butter, Frites	52
FILET AUX POIVRES* 8oz Creekstone Farms Filet, Cognac Black Pepper Sauce, Frites	85

Spring Dinner Prix Fixe

\$60 per person

Choose one item from each course

COURSE 1: Heirloom Beets Salad, Boston Lettuce Salad, or Pâté de Campagne

COURSE 2: Trout Almondine, Steak Frites, or Bucatini

COURSE 3: Hot Chocolate Mousse, or Vin Jaune Crème Brûlée

To ensure exceptional hospitality, and as permitted by Colorado law, gratuities are shared among our servers, bartenders, sommeliers, and support staff.

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood, may increase your risk of foodborne illness.

The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

Please notify staff if you have an allergy or for more information about these ingredients.

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COCKTAILS

PETIT TROIS MARTINI 22

Vodka or Gin, Lillet Blanc, Quince

FLEUR DU MAL SPRITZ 20

Vodka, Jasmine, Elderflower, Grapefruit, French Vermouth, Citrus, Soda

G & T 22

Gin, Pisco, Passion Fruit, Grapefruit, Tonic

PEAR 22

Gin, Pear Eau de Vie, Bay Leaf, Citrus, Poire Cider

CANARY 20

Tequila Blanco, Pineapple, French Apéritif, Lime, Nutmeg Salt

DELPHINE 20

Mezcal, Cucumber, Fresno Chile, Cilantro, Chartreuse, Lime

LA MARGUERITE 20

Tequila Reposado, Lillet Blanc, Suze, Fire Bitters

ESPRESSO MARTINI 22

Vodka, Crème de Cacao à la Vanille, Espresso

FRENCH NEGRONI 22

Cognac, Campari, Dolin Rouge, Bonal, Walnut Bitters

HOUSE OLD FASHIONED 22

Bourbon, Japanese Whisky, Coconut, Oloroso, Umami Bitters

Wines by the Glass

half glass pours available

PÉTILLANT ET MOUSSEUX

CHAMPAGNE Gatinois, "Tradition," Brut Grand Cru, Champagne NV 291120

BLANC DE BLANCS Empire Estate, Finger Lakes, New York Brut NV 16165

BLANC

CHENIN BLANC François Chidaine, "Les Chenin d'Ici," Loire Valley 2024 19190

SAUV BLANC Domaine du Pre Semele, Sancerre, Loire Valley 2023 261120

CHARDONNAY Michel Bouzereau, Bourgogne Côte d'Or, Burgundy 2023 321150

CHARDONNAY L'Esperance, Chablis, Burgundy 2023 241110

RIESLING Ajax Cellars, Colorado 2023 16175

ROSÉ

GRENACHE BLEND Clos Sainte Madeleine, Cotes de Provence, Provence 2024 18170

ROUGE

GAMAY Domaine Charnay, Beaujolais 2023 16170

PINOT NOIR Presqu'île, Santa Barbara County, California 2023 18175

SYRAH Julien Cecillon, "Gravieres," Collines Rhodaniennes, Rhone 2024 15160

BORDEAUX Chateau l'Angevin, Bordeaux Superieur, Bordeaux 2021 19180

CABERNET Obsidian, "Volcanic Estate," North Coast, California 2022 251115

Sans Alcohol \$17

FLEUR & TONIC
Elderflower, Lemon, Tonic,
Black Pepper Honey

PIÑA FIX
Aqara Agave de Los Andes Refugio Zero,
Pineapple, Lime, Nutmeg

BEER

KRONENBOURG 1664 9

COORS DRAFT 8

GUINNESS DRAFT 9

**MOUNTAIN HEART
SEASONAL DRAFT** 9

**GREAT DIVIDE
IPA DRAFT** 9

ATHELTIC NA 8

Apéritif, etc.

Suze
\$11

Ricard Pastis de Marseille
\$18

Kir Royale
\$20

French 75
\$22