

HOVEY & HARRISON

CAFE | BAKERY | MARKET

Crazy Mountain Caraway Loaf.....6.  
Edamame hummus, smoked pistachio romesco

### WHAT'S HOT\*

Guajillo Pepper Jelly Glazed Pork Belly .....16.  
Haystack goat cheese smoked grits, charred tomatillo relish

Rocky Mountain Elk Corn Dogs.....15.  
Grainy mustard sauce, smoked tomato ketchup

Broiled Octopus Kabayaki.....22.  
Grilled scallions, aji panca, crispy root vegetables  
gochujang aioli

Truffle Butternut Bisque .....18.  
Apple, lemon- ricotta, sage, crostini

Foraged Mushroom Risotto .....18.  
Pecorino tartufo, porcini nage, seasonal mushrooms

Icy Blue Mussels.....18.  
Coconut and red curry broth, lime, cilantro, sourdough baguette

### 7x RANCH WAGYU\*

|                     |      |
|---------------------|------|
| 40oz Ribeye         | 300. |
| 20oz Ribeye         | 150. |
| 18oz New York Strip | 140. |
| 8oz Filet Mignon    | 105. |

### DRY-AGED\*

|                           |      |
|---------------------------|------|
| 32oz Bone-in Ribeye       | 145. |
| 32oz Bison Tomahawk       | 145. |
| 16oz Bone-in Bison Ribeye | 58.  |
| 24oz T-Bone               | 75.  |
| 20oz Bone-in Ribeye       | 68.  |
| Rosen Farms Lamb Chops    | 52.  |

### THE PASTURE\*

|                          |      |
|--------------------------|------|
| 40oz “Big T” Porterhouse | 145. |
| 16oz New York Strip      | 48.  |
| 8oz Filet Mignon         | 49.  |
| Heluka Pork Chop         | 44.  |

### IT'S COLD IN HERE\*

Tuna Trio ..... 24.  
Sambal, aji amarillo, guava ponzu

Baby Beet Salad ..... 16.  
Knapp Ranch greens, first snow goat cheese, toasted pistachio  
12 year aged balsamic

FLAME Kale Caesar..... 14.  
Parmesan, lemon, chili flake, cracked pepper  
pretzel crouton, white anchovies

Shrimp Cocktail ..... 19.  
Pickled mustard seeds, spicy bloody mary cocktail sauce

Eagle Springs Iceberg Wedge..... 14.  
Cabernet pickled onions, maple candied bacon  
blue cheese dressing

#### RUB DOWN?

*Our house-created  
rubs will add some  
love to your favorite  
piece of meat....*

Red Mountain  
On Shrooms  
Black Mamba  
SOB  
LMNOP  
Ancho Mama

#### FEELING SAUCY?

Nagano Cream  
Black Pepper Love  
Charleston Truffle  
Chipotle Béarnaise  
F-1 Steak Sauce  
Garden Chimi

### GOING OVER THE TOP\*

|                                       |     |
|---------------------------------------|-----|
| Win An Oscar                          | 23. |
| Jumbo lump crab, asparagus, béarnaise |     |
| Seared Foie Gras                      | 24. |
| Garlic Chili Prawns                   | 19. |
| Blue Cheese Butter                    | 6.  |
| Shallot, Foie Gras Butter             | 6.  |

### EAT YOUR VEGGIES 14.

Parmesan Creamed Spinach

Crispy Brussels Sprouts, Kimchi

Bacon Wrapped Asparagus, Spicy Béarnaise

Garlic and Chili Broccolini

Foraged Mushrooms, Caramelized Pearl  
Onions, Toasted Garlic

### CARBOHOLICS 14.

Smoked Gouda, Dill Mac and Cheese

Bacon, Goat Cheese Potato Purée

Maine Lobster Mashed Potatoes

Loaded Potato, Hatch Green Chili  
Aged Cheddar, Cilantro Lime Crema

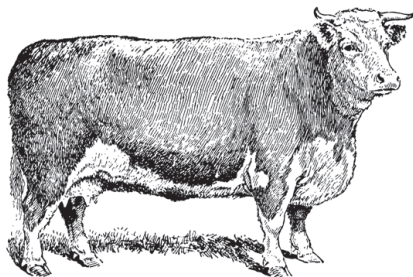
Street Corn Polenta, Queso De Mano  
Cheese, Cilantro

### FINS AND FEATHERS\*

Rainbow Trout.....42.  
Heirloom grain tabbouleh, wilted swiss chard  
lemon crab emulsion

Seared Diver Scallops..... 45.  
Parsnip purée, roasted turnips and atomic carrots  
lobster demi

Cast Iron Roasted 1/2 Chicken.....38.  
Knapp Ranch heirloom potato, roasted eggplant  
rainbow cauliflower, sweet potato, sherry-shallot jus



### YOU ONLY LIVE ONCE\*

#### 7X Ranch Kobe Burger 28.

Raclette, bacon and onion jam, SSU farm egg  
truffle aioli, spicy micro greens truffle fries  
house-made ketchup

***Inquire with your server about our custom vegetarian options and special dietary needs***

*\*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, especially if you have certain medical conditions.*



@FSVail #FlameVail



/FlameRestaurant

|                                                                                                           |     |
|-----------------------------------------------------------------------------------------------------------|-----|
| <b>SPARKLING</b>                                                                                          |     |
| Louis Roederer “Brut Premier”, Reims                                                                      | 28. |
| Veuve Clicquot “Yellow Label”, Reims                                                                      | 25. |
| Nicolas Feuillatte Brut Rose, Reims                                                                       | 34. |
| Enza Prosecco, Veneto                                                                                     | 11. |
| Moët Imperial                                                                                             | 25. |
| Moët Cuvee Dom Perignon                                                                                   | 55. |
| <b>WHITE</b>                                                                                              |     |
| Cantina Adriano Pinot Grigio, Friuli                                                                      | 11. |
| Simi Sauvignon Blanc, Sonoma                                                                              | 13. |
| Warwick Sauvignon Blanc, South Africa                                                                     | 13. |
| Dr Hermann Riesling, Mosel                                                                                | 12. |
| Iconoclast Chardonnay, Russian River Valley<br>Iconoclast is Exclusive to Four Seasons Hotels and Resorts | 16. |
| Kemeu Village Chardonnay, New Zealand                                                                     | 10. |
| Paul Nicolle Chardonnay, Chablis Mont de Milieu                                                           | 18. |
| Jordan Chardonnay, Sonoma                                                                                 | 21. |
| Chateau Lauzade Rosé, Provence                                                                            | 10. |

|                                                                                                         |     |
|---------------------------------------------------------------------------------------------------------|-----|
| <b>RED</b>                                                                                              |     |
| Gloria Ferrer Pinot Noir, Carneros                                                                      | 16. |
| Row 11 Pinot Noir, Russian River                                                                        | 19. |
| Emeritus “Hallberg Ranch” Pinot Noir, Russian River                                                     | 20. |
| Paso Creek Merlot, Paso Robles                                                                          | 14. |
| Avalon Cabernet, Napa Valley                                                                            | 10. |
| Iconoclast Cabernet, Stag’s Leap District<br>Iconoclast is Exclusive to Four Seasons Hotels and Resorts | 18. |
| Chateau Castera Red Blend, Medoc                                                                        | 21. |
| Franciscan Magnificat Red Blend, Napa Valley                                                            | 25. |
| Cakebread Cabernet Sauvignon, Napa Valley                                                               | 42. |
| Terrazas Malbec “Reserva”, Mendoza                                                                      | 15. |
| Terre des Chardons Grenache, Southern Rhone                                                             | 14. |
| Ravenswood “Barricia” Zinfandel, Sonoma Valley                                                          | 15. |

SPECIAL COCKTAILS

WINTER COCKTAILS

14.

Raspberry Fizz

Raspberry, Breckenridge Pear Vodka, Elderflower, Prosecco

Burning Leaves

Yuu Baal Mezcal, Chartreuse, Aperol, Lime

Piney Lake

Two Rums, Fresh Juices

Wooden Root

WL Weller, Averno, Contratto Rosso Leopold Bros. Absinthe

Barrel Proof

Four Roses Private Barrel 116.6°, Szechuan Peppercorn Syrup, Lemon



BOTTLED BEER

6.

Coors Lager, Coors Brewing Co.  
Coors Light, Coors Brewing Co.  
Bud Light, Anheuser-Busch

7. Local

Dale’s Pale Ale, Longmont  
Odell’s 90 Schilling, Fort Collins  
Odell’s IPA, Fort Collins  
Fat Tire, Fort Collins  
Sunshine Wheat, Fort Collins  
Colorado Native, Golden  
Avalanche Amber Ale, Breckenridge  
Blue Moon, Belgian White, Golden  
Ranger IPA, Fort Collins

7. Import/Domestic

Corona Lager, Mexico  
Pacifico Lager, Mexico  
Heineken, Lager, Holland  
Pilsner Uргуuell, Czech Republic  
Stella Artois, Belgium  
Sam Adams Boston Lager, Boston  
Sierra Nevada Pale Ale, California

DINNER

5:00pm to 10:00pm

As Four Seasons Vail’s signature restaurant, we wanted FLAME to focus more on “fun dining” than traditional fine dining. Locally sourced and seasonally inspired dishes ranging from indulgent sides and tableside carved steaks, provide guests with an interactive experience you can’t get just anywhere.