



## 2022 Holiday Menu

\$95 pp

5 Course Meal

Served Family Style

### Course One

#### Buttermilk biscuits

*Fresh house made buttermilk biscuit with European butter and homemade jam*

### Course Two

#### Fall salad

*Baby kale, arugula, brussels sprouts, glazed butternut squash, pomegranates, goat cheese, chili dusted pepitas, mustard vinaigrette.*

### Course Three

choice of two

#### Smoked turkey satay

*Bacon jam, Honey mustard*

#### Avocado and grilled naan bread

*Charred lemon oil, toasted pepitas, pecorino cheese, chili oil, pickled onion*

#### Charcuterie and cheese

*Selection of Utah cheeses and cured meats, accoutrements, house bread*

### Course Four

choice of two entrees

#### Turkey roulade

*Caramelized leeks, foraged mushrooms, smoked dashi gravy, chive whipped potatoes*

#### Braised pork shank

*Brussels sprout leaves, carrot puree, ham hock broth*

#### Grilled seasonal fish

*Tart cherry and butternut squash farro, pickled beets, gremolata, cranberry white balsamic*

#### Roasted filet mignon

*Chateaubriand style, ancho chile cranberry demi glaze, grilled heirloom carrots, roasted fingerling potatoes*

### Course Five

Your choice of one seasonal dessert

#### Pumpkin cheesecake

Spiced rum caramel, whipped cream

*Or*

#### Banana Bread pudding

*Brûlée bananas, candied pecans, caramel*

Beverages included:  
Coca Cola soft drinks