

# SAVOR THE SUMMIT

Saturday June 17th, 2017

## AMUSE BOUCHE

SEARED AHI Avocado wasabi whip, lemongrass roe

## STARTERS

RYE WHISKEY HOUSE-CURED TROUT Mixed greens, lemon oil, cherry tomatoes, fresh herbs

BLISTERED BRUSSELS SPROUTS Crispy heirloom potato, rosemary lemon aioli, basil oil

MUSSELS Pan-seared, garlic, shallots, white wine, herb frites

## SALAD

TOMATO & CUCUMBER Red onion, avocado, fresh tarragon, asiago cheese, white balsamic vinaigrette

## ENTREES

CASHEW CRUSTED SEA BASS Confit heirloom potatoes, grilled asparagus, leek beurre blanc, lump crab

SLOW-ROASTED PORK RISOTTO Caramelized onion, fresh peas, wild mushrooms, asiago cheese, fresh herbs

PORT WINE BRAISED BEEF Baby heirloom carrots, roasted garlic whipped potatoes, port wine demi

## DESSERT

PASSION FRUIT AND RASPBERRY TART Shortbread crust, passion fruit curd, local raspberry

Limited seating. Please call 435.649.8211 for reservations.  
Menu subject to change.