



# Dinner Sample Menu

## BREADS (CHOICE OF ONE)

French Baguette  
Whole Wheat Bread or Rolls  
Sourdough Bread or Rolls  
Asiago Rolls

## SALADS (CHOICE OF 1)

(Does not include taxes or service charge)

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### Mixed Field Greens

*tomato, pea shoots, blue cheese crumbles  
& balsamic vinaigrette*

### Spinach Salad

*mushroom, pomegranate, hard egg &  
bacon vinaigrette*

### Caesar Salad

*house made croutons, shaved parmesan  
cheese & Caesar dressing*

### Fresh Hawaiian Hearts of Palm

*arugula, cucumber-pico de gallo, cilantro  
& avocado-dijon dressing*

### Prosciutto & Fig Salad

*arugula, buttermilk blue cheese, almonds  
& sherry vinaigrette*

### Fennel Spinach Salad

*carrot, raisins, cashews & miso sesame  
dressing*

### Asparagus Caprese Salad

*fresh mozzarella, heirloom tomatoes, basil,  
balsamic & lemon herb vinaigrette*

### Roasted Shitake Salad

*water chestnuts, radish, edamame &  
citrus-basil vinaigrette*

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# Dinner Sample Continued

## ENTRÉES (CHOICE OF TWO)

(Does not include taxes or service charge)

### Seared Chicken Breast

*garlic-herb confit potatoes, haricot vert & lemon caper butter sauce*

### Chicken Parmesan

*fettuccini & tomato sauce*

### Prosciutto-Gruyere Stuffed Chicken Breast

*braised greens, wild mushrooms, Mediterranean faro salad & madeira jus*

### Fettuccini \*

*spicy Italian sausage, sun-dried tomatoes, spinach & cream*

### Linguini \*

*shrimp, plum tomato, basil, garlic & extra virgin olive oil*

### Ricotta Gnocchi \*

*argentine red shrimp, grilled prosciutto, arugula & vodka sauce*

### Pappardelle \*

*grilled chicken, wild mushrooms, peas, pine nuts & cream*

### Roasted Pork Tenderloin

*broccolini, cheddar-bacon croquette & cabernet demi-glace*

### Grilled King Salmon

*sautéed spinach, parmesan rice cake & citrus butter sauce*

### Pan Seared Utah Trout

*fingerling potatoes, tomato, leeks & fresh herbs*

### Rustler Filet

*asparagus, twice baked potato, bordelaise & béarnaise*

### Rack of Lamb

*green bean almandine, potato au gratin & rosemary demi-glace*

### Prime Rib Of Hereford Beef

*poached carrots, savory bread pudding, horseradish cream & roasted garlic au jus*

### New York Steak

*sautéed spinach, baked potato, crispy shallots, hotel butter & bordelaise*

## VEGETABLE SIDES: CHOICE OF ONE

*grilled asparagus, haricot verts, sautéed spinach or steamed seasonal vegetables*

## STARCH SIDES: CHOICE OF ONE

*jasmine rice, au gratin potatoes, herb garlic mashed potatoes or savory bread pudding*

\*Denotes vegetarian options