

The Inn at Solitude

# mountain dinner

Our menu changes nightly; delicacies may include:

### appetizers, salads, soups

Local Cheeses and Charcuterie

**Oven Roasted Tomato Crostini** Basil pesto, grated parmesan

#### Heirloom Vegetable Crudités

Baby Kale Salad Pickled grapes, blue cheese, marcona almonds, buttermilk vinaigrette

House Wedge Salad Baby iceberg lettuce, bacon lardons, tomatoes, blue cheese dressing, balsamic reduction

Pear and Spinach Salad Whipped goat cheese, candied hazelnuts, bacon vinaigrette

> Roasted Butternut Squash Soup Crème fraîche, toasted pumpkin seeds

Black Lentil and Vegetable Soup Dill crème fraîche

> Potato and Leek Soup Parsley oil and crispy leeks

## hot entrées

Coriander Crusted Utah Steelhead Trout Turmeric beurre blanc

Grilled Bavette Steak and Bordelaise

Chef's Hot and Crispy Fried Chicken

Sautéed Maine Mussels Caramelized fennel and chorizo with crusty bread

> Stout Braised Beef Short Ribs Carolina slaw

> > **Citrus Duck Confit**

Grilled Scallops Charred lemon, herb aioli

Sweet Tea Brined Wild Boar Tenderloin Green tomato chow chow

Brined and Smoked Turkey Breast Red eye gravy

#### accompaniments

**Duck Fat Confit Potatoes** 

**Cheesy Grilled Broccolini** 

Honey Glazed Heirloom Carrots

Four Cheese Potatoes au Gratin Garlic bread crumb

> Sautéed Green Beans Crispy shallots

Sweet Corn Succotash Lima beans and hominy

Farro and Currant Ragù

**Braised Collard Greens** 

Herb Roasted Spaghetti Squash

## desserts

Maple Bourbon Pots de Crème

Sweet Biscuit Short Bread With balsamic strawberries and crème anglaise

> House Vanilla Pudding With pumpkin parfait

> > \$42 Adults \$20 Children 12 years and under

Fine wine, beer, and creative cocktails are served. The menu changes nightly and may include a rotating selection of items indicated above. Open for dinner Wednesday through Sunday, 4:30 to 9:00 p.m. Reservations suggested; please visit solitudemountain.com/dining or call 801.535.4120 to reserve your table.