

Adults - \$78* per person | Children (ages 3-11) - \$39* per person

BREAKFAST

Create Your Own Parfait

homestead granola | yogurt macerated berries | utah honey dried fruit | nuts | seeds chia seed pudding

Fruit and Berry Platters

locally sourced, freshly prepared

From Our Bakery

breakfast pastries | danishes | muffins bagels | house-made preserves and jams whipped butter

Eggs Benedict

salt city bakery english muffins cage free eggs | smoked pork belly apple cider hollandaise

Tres Leches French Toast

cinnamon sugar | chantilly cream strawberries

Thick-Cut Applewood-Smoked Bacon

Country Pork Sausage

HARVEST TABLE

Kale and Romaine Salad

roasted baby tomato | shaved parmesan cheese | foccacia croutons lemon caesar dressing

Hot German Potato Salad

pancetta | chives | parsley pickled onion | juniper aioli

Roasted Beet Salad

creamy goat cheese | pistachios oranges | spinach

CHARCUTERIE

artisan meats | local farm cheeses marinated castelvetrano olives pickled vegatables whole grain mustard citrus marmalade | apple butter

> spinach and artichoke dip olive tapenade

artisanal bread rolls | crisp grissini cornbread | cheddar biscuits

SEAFOOD

Hot-Smoked/ Cold-Smoked Salmon

red onion | crispy capers cream cheese

Oysters Rockefeller

Tuna Carpaccio

White Wine and Tomato Mussels

spanish chorizo | 1/2 shell mussels spiced tomato béchamel | pappardelle

CARVING STATION

Smoked Pork Tenderloin

dijon mustard cream

Niman Prime Rib

blackberry bordelaise horseradish cream

SIDES

Boursin Cheese Whipped Potatoes
Charred Broccoli, Toasted Almonds, Lemon Thyme
Sweet Cumin-Roasted Baby Carrots, Spiced Oat Crumble
5-Cheese Mac and Cheese

DESSERTS

Chef's Selection of Cakes, Cookies, Brownies and Bars
S'mores and More Chocolate Mousse
Seasonal Fresh Fruit Tarts
Frosted/Sprinkled Donut Holes