



DINNER MENU ONE

*Bread service included

FIRST COURSE

Please choose two

CAESAR SALAD

Romaine hearts, classic dressing, parmesan, herbed croutons

ARUGULA SALAD

Shaved kohlrabi & fennel, blackberry, pomegranate, shaved parmesan, pistachio, tarragon prosecco vinaigrette

TOMATO BASIL BISQUE

Parmesan, herbed croutons, fresh chives

SECOND COURSE

Please choose three

LUMACHE ALLA CARBONARA

Black pepper, pancetta, peas, local egg

TORCHIO AI GAMBERETTI

Shrimp, marinated baby heirloom tomatoes, white wine, butter, chive oil

CHICKEN MARSALA

Sous vide airline breast, spinach & heirloom tomato risotto, herbed wild mushrooms in marsala sauce

RIGATONI ALLA BOLOGNESE

Veal and beef ragu, fresh basil, shaved parmesan

RIGATONI FRA DIAVOLO

Spicy pomodoro sauce, heirloom tomato, pecorino, choose for party either: house made Italian sausage or shrimp

DESSERT

Guest's choice of:

SOLSTICE CHOCOLATE TORTE

OR BUTTERSCOTCH BUDINO

\$60 per person



DINNER MENU TWO

*Bread service included

FIRST COURSE

Please choose two

BEET SALAD

Roasted beets, arugula, pomegranate, toasted pistachio, goat cheese, honey-Dijon vinaigrette

MASCARPONE POLENTA

brie, chestnut honey, crispy prosciutto, pear, pecan praline crumble, rosemary, sage

ARANCINI

Arborio rice, House Italian sausage, parmesan, pomodoro, pesto, pecorino, fresh basil

SECOND COURSE

Please choose three

AGNOLOTTI DI GRANCHIO

Red crab and ricotta stuffed pasta, asparagus, baby heirloom tomatoes, orange-saffron beurre blanc, crispy leek

SALMON

Sweet corn pureé, marinated baby heirloom tomato, braised bok choy, pea tendrils

SNAKE RIVER FARMS WAGYU HANGER STEAK

Blue cheese and chive mashed potatoes, asparagus spears, baby carrot, bourbon-rosemary demi-glace

YUKON GOLD & CHIVE GNOCCHI

Butternut squash pureé, brandy soaked cranberry, wild mushroom, candied Duroc bacon, goat cheese croquettes with toasted almond & pepita, sage brown butter, pea tendrils

RIGATONI FRA DIAVOLO

Spicy pomodoro, heirloom tomatoes, pecorino,
Choose for party either: house made Italian sausage or shrimp

DESSERT

Guest's choice of:

TIRAMISU OR

PUMPKIN RICOTTA CHEESE CAKE

\$70 per person



DINNER MENU THREE

*Bread service included

APPETIZERS

Choice of two

ARANCINI

Arborio rice, House Italian sausage, parmesan, pomodoro, basil

POLPETTE

Pork & beef meatballs, pomodoro, mozzarella, parmesan bread

ANTIPASTO

Artisanal meats, local cheeses seasonal accoutrements

BRUSCHETTA

Herbed honey goat cheese balsamic reduction, tomatoes

EGGPLANT PARMIGIANA

Pomodoro, burrata, artichoke salad, parmesan crostini

FIRST COURSE

Choice of two

BURRATA & PROSCUITTO PANZANELLA

Arugula & fresh fig, smoked heirloom tomato, pickled red onion & roasted fennel, basil smoked Maldon salt, pink peppercorn, Luxardo cherry balsamic vinaigrette, rosemary focaccia crostini

LOBSTER BISQUE

Classic preparation, cognac

SECOND COURSE

Please choose three

DUCK BREAST

Cooked to a medium rare, shallot, leek & goat cheese ravioli, parsnip purée, creamed sweet corn, pea shoots, candied orange, leek confit, chestnut honey and ginger glazed heirloom carrot

SNAKE RIVER FARMS KUROBUTA PORK CHOP

Espresso rubbed, spinach, sesame brown rice, cranberry & fig agrodolce

UTAH WAGYU

Utah sourced 6oz. New York strip, black truffle pavé, asparagus, demi-glace

LOBSTER RISOTTO

Lobster tail, shrimp and white truffle risotto, baby heirloom tomato

DESSERT

Guest's choice of:

**CHERRY CHOCOLATE BOMBA CAKE OR
PASSIONFRUIT PANNA COTTA**

\$80 per person