



SNOWPINE
LODGE

A L T A

BANQUET MENU

2020/2021

SNOWPINE LODGE
10420 LITTLE COTTONWOOD CANYON ROAD
ALTA, UTAH 84092



BREAKFAST BUFFETS

CLASSIC CONTINENTAL | \$26

Priced per person based on guaranteed attendance. Designed for a minimum of 15 attendees.

Selection of All Butter Croissants

Variety of Whole Grain Muffins (V/GF/DF), Flavored Muffins

House made Banana Bread

Apple Almond Milk Overnight Oats, Dried Blueberries, Cranberries (V/GF/DF)

Hard Boiled Eggs, Cracked Black Pepper, Sea Salt, Hot Sauce (GF/DF)

Seasonal Fruits and Berries (GF) Butter, Honey, Preserves

Chilled Orange, Cranberry Juices

Grapefruit, Basil Infused Water

Almond Milk, Soy Milk, Oat Milk, Half & Half

Fresh Brewed Regular, Decaf Coffees, Assorted Teas

HOT BREAKFAST BUFFET | \$35

Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees.

Selection of All Butter Croissants

Variety of Whole Grain Muffins (V/GF/DF), Flavored Muffins

House made Banana Bread

Apple Almond Milk Overnight Oats, Dried Blueberries, Cranberries (V/GF/DF)

Seasonal Fruits and Berries (GF)

Farm Fresh Scrambled Eggs (GF/DF)

Breakfast Meats (select one – additional selections, \$8 per person)

-All-Natural Bacon (GF/DF), Thyme Pork Sausage Links (GF/DF), Maple Chicken Sausage Links (GF/DF),

-Beyond the Meat Breakfast Sausage Patties (V)

Sides (select one – additional selections, \$6 per person)

*-Roasted Breakfast Yukon Gold Potatoes (V), Mushroom-Chive Fingerling Potato Hash (V),
Seasonal Breakfast Casserole*

Butter, Honey, Preserves

Chilled Orange, Cranberry Juices

Grapefruit, Basil Infused Water

Almond Milk, Soy Milk, Oat Milk, Half & Half

Fresh Brewed Regular, Decaf Coffees, Assorted Teas



ENHANCEMENTS TO BREAKFAST BUFFETS

Priced per person based on guaranteed attendance. Designed to be used as an enhancement to one of the breakfast buffets.

STEEL CUT OATMEAL (V) | \$8

Brown Sugar, Raisins, Seasonal Dried Fruits, Almonds, Pecans

YOGURT PARFAIT BAR (VG) | \$9

Strawberry, Plain, Vanilla Greek Yogurt

Strawberries, Blueberries, Blackberries, Granola, Coconut, Seasonal Dried Fruits

CREATE YOUR OWN BREAKFAST BOWL (V/GF/DF) | \$10

Cage-Free Scrambled Eggs, Spicy Turkey Sausage, Beyond the Meat Sausage

Herb Roasted Potato Hash

Sour Cream, Cheddar, Avocado, Roasted Tomato Salsa, Scallions

AVOCADO TOAST STATION (VG) | \$12

Poached Cage-Free Eggs, Sourdough Crostini, Avocado Spread, Arugula, Radish



PLATED BREAKFAST

Priced per person based on guaranteed attendance. Served with Coffee, Tea, Juice or Hot Chocolate

Limited to groups less than 25 people

Scrambled Eggs| \$22

Roasted Mushrooms, Chives, Crème Fraiche, Bacon, Roasted Potatoes and Fresh Fruit

Lemon Ricotta Pancakes| \$24

Hash browns, Fresh Berries, Bacon or Sausage

French Toast| \$26

Hash browns, Fresh Berries, Bacon or Sausage

Biscuits and Gravy| \$28

Hash browns, Fresh Berries, Bacon or Sausage

Eggs Benedict| \$28

Roasted Potatoes, Bacon and Fresh Fruit

Extra Sides| 12

Bacon (3)

Sausage Links (2)

Roasted Potatoes

Toast (2)

Fresh Fruit



COFFEE BREAKS

A La Carte Food Offerings.

BY THE DOZEN

Variety of Muffins (*V/GF/DF*) | \$23

All Butter Croissants | \$21

Variety of Danishes | \$16

Vanilla Greek Yogurt Cups with Fruit and Granola (*V*) | \$26

Hard Boiled Eggs (*GF/DF*) | \$16

Local Bagels, Whipped Cream Cheese, Strawberry Cream Cheese | \$15

Jumbo Home-Style Chocolate Chip, Peanut Butter, Oatmeal Cookies | \$35

Double Fudge Chocolate Brownies, Blondies | \$45

EACH

Organic Assorted Individual Greek Yogurts | \$4

Kashi Grain Bars | \$4

Eat Natural™, Kind™, Cliff™ Bars | \$6.5

Assorted Nuts | \$3

PER PERSON

Seasonal Hummus, Pita Chips (*V/DF*) | \$6

Seasonal Crudités, Black Bean Hummus (*V/GF/DF*) | \$6

Sweet & Salty Trail Mix | \$7

Gourmet Roasted Mixed Nuts | \$7

A LA CARTE BEVERAGE OPTIONS

Assorted Coke soft drinks | \$4

Bottled Water | \$4

Grapefruit, Basil Infused Water | \$35/Gallon

Cucumber, Lemon, Celery Infused Water | \$35/Gallon

Powerade | \$5

San Pellegrino | \$5

Infused water station | \$35/Gallon

Freshly Brewed Regular and/or Decaffeinated Coffee & Tea | \$90/Gallon



THEMED BREAK OPTIONS

Priced per person based on guaranteed attendance. Designed for a minimum of 15 attendees.

MEDITERRANEAN | \$21

Roasted Lemon Hummus (V)
Roasted Spicy Eggplant Tahini Dip (V)
Fresh Seasonal Crudités (V)
Garlic, Herb Pita Chips (V)
Crispy Falafel, Spicy Garlic Sauce (V)
Lemon Bars
Lemon, Mint Iced Green Tea
Apple, Lemon, Cucumber Infused Water

GUAC BAR | \$24

Classic Guacamole
Diced Pickled Jalapeños, Queso Fresco, Cotija Cheese, Pineapple, Tajin, Diced Mango, Agave Bacon Bits, Chicharron Crumble, Scallions, Fried Onions, Cilantro
Tortilla Chips
Fried Cinnamon Donuts
Seasonal Agua Fresca
Assorted Jarrito's™ Mexican Sodas

MARKET | \$21

Spinach Artichoke Dip (VG)
Crisp Seasonal Veggies, Grilled Naan Bread
Smokey Sweet Trail Mix (V/GF)
Strawberry, Basil Salad (V)
Local Cheddar Cheese Skewers
Carrot Ginger Juice
Orange, Thyme Infused Water

LOCAL | \$21

Soft Pretzels, Local Stout Mustard
Crispy House Potato Chips, Chive Onion Dip
Burrata, Blueberry Compote, Crostini Parfait
Local Mini Red Velvet Cupcakes
Local Craft Sodas



BUILD YOUR OWN TRAIL MIX | \$19

Chex Mix, Pretzel Sticks, Cashews, Peanuts

Dried Cranberries, Mango, Kiwi, Pineapple

Chocolate Covered Raisins, Almonds, Pecans

Spicy Pepitas, Salted Chickpeas

Sparkling Lemonade

Non-Alcoholic Sangria



PLATED LUNCH

Priced per person. All hot plated lunch selections include salad course, entrée, dessert, artisanal bread selection and choice iced water or iced tea.

FIRST COURSE *(Choose One)*

Spinach Radicchio Salad, Shaved Radish, Toasted Chickpeas, Crisp Haricot Vert, Red Onions, Creamy Cucumber, Lemon-Dill Dressing *(V)*

Classic Caesar Salad, Chopped Romaine Hearts, Parmesan, Toasted Peppercorns, Brown Butter Croutons, Caesar Vinaigrette *(VG)*

House Salad, Chicory, Baby Greens, Seasonal Berries, Cashews, Radish, Raw Beets, Cucumbers, Seasonal Vinaigrette *(V)*

MAIN COURSE

Lightly Blackened Grilled Chicken Breast, Marble Potato Tostones, Roasted Baby Carrots, Mushroom Broth *(GF)* | \$43

Steak N' Frites, Seared Flat Iron Steak, Steak Cut Rosemary Fingerlings, Pan Jus, Giardiniera Relish, Horseradish Ketchup *(GF/DF)* | \$53

Citrus Cured Mahi Mahi, Brown Rice Pilaf, Grilled Asparagus, Feta Vinaigrette *(GF)* | \$49

Pan-Fried Salmon Filet, Parmesan Polenta, Cracked Black Pepper Broccolini, Mustard-Agave Vinaigrette *(GF)* | \$47

Grilled Tofu, Roasted Squash, Quinoa, Grilled Chicory, Lemongrass Vinaigrette *(V)* | \$41

DESSERT COURSE *(Choose One)*

Flourless Chocolate Cake, Caramel Sauce, Seasonal Fruit Compote, Whipped Cream

Nutella Cheesecake, Bourbon Chocolate Sauce, Vanilla Chantilly, Candied Hazelnuts

Stone Fruit Crisp, Seasonal Stone Fruit, Oat Crumble, Vanilla Ice Cream



LUNCH BUFFET OPTIONS

Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees.

Includes choice of iced water or iced tea.

SOUTH OF THE BORDER | \$41

Chicken Tortilla Soup *(GF/DF)*

Romaine Jicama Salad, Tajin Pickled Onions, Citrus Jicama, Queso Fresco, Cayenne-Lime Vinaigrette *(GF)*

Black Bean, Roasted Corn, Lime, Cilantro Salad *(V/GF)*

Adobo Marinated Flank Steak, Bell Peppers, Onions, Plum Tomatoes, Jalapeño *(GF/DF)*

Pulled Chicken Tinga, Chipotle Tomato Sauce *(GF/DF)*

Traditional Mexican Rice *(V/GF)*

Jalapeño, Cilantro Black Beans *(V/GF)*

Cumin Roasted Mushrooms *(V/GF)*

Pico De Gallo, Sour Cream, Guacamole, Queso Fresco, Cheddar Cheese

Flour & Corn Tortillas *(GF)*

Mango, Kiwi, Blueberry Salad

Orange Scented Flan

Flourless Chocolate Torte

DELI SANDWICH SHOP | \$37

Broccoli, Smoked Cheddar Soup *(VG/GF)*

Baby Spinach Salad, Grilled Artichokes, Cranberries, Candied Pecans, Pickled Shallots, Pomegranate Vinaigrette *(V)*

Kale, Apple, Brussels, Cheddar, Roasted Lemon Dressing *(VG/V)*

Roasted Turkey Sandwich, Chipotle Mayo, Bacon, Pepper Jack Cheese, Harvest Grain Roll

Sliced Roasted Beef Sandwich, Horseradish Cream, Caramelized Onions, Provolone Cheese, French Roll

Sliced Salami *(GF/DF)*

Sliced Honey Ham *(GF)*

Seasonal Roasted Chilled Vegetable Platter *(V)*

Butter Lettuce, Marinated Sliced Roma Tomatoes, Giardiniera, Pickled Onions, Red Pepper Aioli, Pimiento Spread, Piquillo Pepper Ketchup

Smoked Cheddar, Sliced Provolone, Sliced Baguettes, Multi Grain Bread, Gluten Free Bread

Balsamic Portabella Slider, Pesto, Marinated Tomatos, Fresh Basil, Ciabatta Roll *(V)*



Assorted Kettle Potato Chips, Pita Chips
Seasonal Stone Fruit Salad *(V)*
Double Chocolate Brownie

THE EXECUTIVE | \$54

Roasted Tomato Soup *(V/GF)*
Artisan Green Salad, Cherry Tomatoes, Rainbow Carrots, Cucumbers, Pickle Fennel, Focaccia Croutons, Marcona Almonds, Balsamic Vinaigrette *(V/GF)*
Artichoke Salad, Sundried Tomatoes, Cashews, Herbs, Olive Vinaigrette *(V)*
Grilled Flat Iron Steak, Blue Cheese, Roasted Seasonal Mushrooms, Steak Sauce *(GF)*
Roasted Salmon, Poblano Corn Succotash, Lemon Butter Sauce, Crispy Capers *(GF)*
Smoked Cheddar Potato Au Gratin *(VG/GF)*
Harissa Roasted Baby Carrots *(V/GF)*
Raisin Cranberry Baguette, Maple Butter
Seasonal Melon Skewers
Raspberry Crumble Bars
Chocolate Cheesecake
Seasonal Cheesecake Bites

ITALIAN | \$49

Minestrone Soup *(GF/DF)*
Traditional Caesar Salad, Romaine Hearts, Parmesan, Garlic Croutons, Classic Caesar Dressing
Antipasto Salad, Provolone, Olives, Pepperoncini, Cucumbers, Red Pepper Vinaigrette *(V/GF)*
Meatballs, Sunday Gravy, Parmesan *(GF)*
Chicken Marsala *(GF)*
Creamy Parmesan Polenta *(GF/DF)*
Rigatoni, Vodka Sauce, Torn Basil *(V/DF)*
Roasted Broccolini, Lemon, Parmesan Gremolata, EVOO *(V)*
Rosemary Focaccia, Sundried Tomato Butter
Brûléed Oranges, Apples, Grapes
Chocolate Chip Cannoli
Salted Caramel Blondies



SNOWPINE BBQ | \$55

Creamy Corn and Pepper Soup *(GF)*

House Green Salad

Smoked Brisket, Tangy BBQ Sauce *(GF,DF)*

BBQ Chicken Breast, Carolina Gold BBQ Sauce *(GF,DF)*

Carolina Pulled Pork, Piedmont BBQ Sauce *(GF, DF)*

Baked Beans with Bacon *(GF,DF)*

Corn on the Cobb *(GF, VEG)*

Mustard Potato Salad *(GF,DF, VEG)*

Coleslaw *(GF,DF, VEG)*

Fresh Sliced Watermelon *(GF,DF, VEG)*

Baked Mac n' Cheese

Texas Toast or Soft roll or Cornbread *(DF)*

Bourbon Pecan Pie with Fresh Cream



BOXED LUNCH

Priced per person.

SANDWICH OPTION 1 | \$26

Herb Marinated Roast Beef, Pickled Onions, Red Leaf lettuce, Tomatoes, Horseradish Cream Cheese Spread, Multigrain Bread

Jicama Tajin Slaw *(V/GF)*

Crispy Pita Chips

Seasonal Hand Fruit

Salted Caramel Brownie

Assorted Coke™ Sodas, Nestle™ Waters

SANDWICH OPTION 2 | \$24

Herb Marinated Grilled Chicken Breast, Pesto Spread, Mozzarella, Bibb Lettuce, Herb Roasted Tomatoes, Herb Focaccia Roll

Quinoa Salad, Olives, Bell Peppers, Cucumbers, Feta, Fresh Herbs, White Wine Vinaigrette *(V/GF)*

Root Vegetable Chips

Seasonal Hand Fruit

Home-Made Chocolate Chip Cookie

Assorted Coke™ Sodas, Nestle™ Waters

SANDWICH OPTION 3 | \$26

Ham, Salami, Olive Tapenade, Red Pepper Aioli, Provolone, Shaved Cabbage, Tomato/Sourdough Bread

Rotini Pasta, Red Peppers, Olives, Oregano, Pesto *(V/GF)*

Hearty Kettle Chips

Seasonal Hand Fruit

Sumptuous Blondie Bar

Assorted Coke™ Sodas, Nestle™ Waters

SANDWICH OPTION 4 | \$24

Balsamic Grilled Portobello, Spinach, Sun-Dried Tomato Hummus, Tomato Focaccia Roll *(V)*

Black Eyed Peas, Bell Peppers, Roasted Corn, Lime Vinaigrette *(V/GF)*

Root Vegetable Chips

Seasonal Hand Fruit

Assorted Coke™ Sodas, Nestle™ Waters



HORS D'OEUVRES

Priced per piece with a minimum order of 25 pieces per item selected. Minimum 2 dozen each item.

HOT HORS D'OEUVRES

Chicken Samosa | \$3.5

Shrimp Cocktail, Classic Cocktail Sauce (GF) | \$4

Classic Crab Cakes, Lemon Caper Aioli (GF) | \$4.5

Charred Skirt Steak Satay, Chimichurri (GF) | \$5

Parmesan Stuffed Peppadew, Smoked Cayenne Honey (VG) | \$3.5

Chicken Tikka Satay, Coriander-Lime Yogurt Dip | \$4.5

Roasted Corn/Edamame Quesadilla, Chipotle Honey Aioli (VG) | \$4

Vegetable Kale Pot Sticker, Wasabi Soy (VG) | \$4

Black Bean Empanada, Tomatillo Sauce (V) | \$4

Beyond Korean Meatballs, Sweet Soy BBQ Glaze (V) | \$5.5

COLD HORS D'OEUVRES

Grilled Fig, Prosciutto, Whipped Honey Ricotta, Crostini (V) | \$4.5

Mozzarella/Grape Tomato Skewer, Balsamic Reduction, Fresh Basil (VG/GF) | \$3.5

Wild Mushroom Crostini, Shaved Parmesan, Micro Basil (VG) | \$4.5

Tuna Poke, Tomato Cone | \$5.5

Classic Deviled Egg (VG/GF) | \$3.5

Red Pepper Hummus, Mini Cucumber | \$3

Sun-Dried Tomato Tapenade Crostini (V/GF) | \$3

Antipasto Tart, Classic Antipasto Salad (VG) | \$3.5

Smoked Trout Deviled Egg, Dill (GF) | \$4

Smoked Tenderloin Crostini, Horseradish Crème | \$5.5



STATIONARY DISPLAYS

Priced per person based on guaranteed attendance. Designed for a minimum of 15 attendees.

POTATO BAR | \$15

Sweet Potato Mash | Pecan and Raisin Granola | Whipped Marsh Mellow Cream | Cinnamon
Roasted Baby Potato | Seasoned House Ricotta | Ricotta Whey Butter | Scallion | Sea Salt

SLIDERS | \$21

Bison | Bacon | Aged Cheddar | Special Sauce

Ground Turkey | Swiss Cheese | Heirloom Tomato | Cranberry Chipotle Aioli

Shrimp Cake | Cabbage | Sweet Chili Mayo

CRUDITE | \$18

Seasonal Asparagus, Tri-Color Cauliflower, Baby Heirloom Carrots, Cucumbers, Celery Hearts,
Seasonal Radish

Red Pepper White Bean, Buttermilk Ranch, Blue Cheese Dips *(GF)*

DIPS | \$17

Chilled

Classic Guacamole (V)

French Onion, Roasted Garlic Dip (GF)

Hot

Buffalo Chicken Dip (GF)

Warm Chorizo Cheddar Dip (GF)

Pita Chips, Tortilla Chips, House Kettle Chips

PIZZAS | \$25

Pepperoni

3 Cheese

Pesto

White

Sausage



TACOS | \$23

Carne Asada, Pork Carnitas, Chipotle Chicken *(GF)*

Salsa Roja, Tomatillo Salsa, Avocado Cilantro *(V)*

Cotija Cheese, Sour Cream, Jalapeño Relish, Guacamole

Pico De Gallo, Pickled Red Onions

Flour & Corn Tortillas

BUILD YOUR OWN SALAD BAR | \$16

Chopped Romaine Lettuce, Spring Greens, Baby Spinach

Roasted Beets, Marinated Olives, Sliced Cucumbers, Shaved Carrots, Cherry Tomatoes

Crumbled Feta, Shredded Cheddar Cheese

Toasted Walnuts, Sunflower Seeds, Dried Cranberries, Seasonal Berries, Garlic Croutons

Crumbled Bacon, Smoked Turkey, Smoked Salmon *(GF)*

Balsamic/Honey Vinaigrette, Bleu Cheese Dressing, Dill-Buttermilk Dressing, Lemon-Thyme Vinaigrette



PLATED DINNER

Priced per person. All plated dinner selections include starter course, entrée, dessert, artisanal bread selection and choice iced water, coffee or tea.

FIRST COURSE *(Choose One)*

Spinach Radicchio Salad, Shaved Radish, Toasted Chickpeas, Crisp Haricot Vert, Red Onions, Cucumbers, Lemon-Dill Dressing *(V)*

Classic Caesar Salad, Chopped Romaine Hearts, Parmesan, Toasted Peppercorns, Brown Butter Croutons, Caesar Vinaigrette *(VG)*

House Salad, Chicory, Baby Greens, Seasonal Berries, Cashews, Radish, Raw Beets, Cucumbers, Seasonal Vinaigrette *(V)*

Smoked Pork Belly, White Bean Purée, Charred Endive, Maple Sherry Vinaigrette *(GF)* | XX additional

Seared Scallop, Red Pepper Ragout, Linguica, Watercress, Lemon Zest *(GF)* | XX additional

MAIN COURSE

Crispy Chicken Breast, Seasonal Orzo Succotash, Roasted Yellow Beet Piccata, Calabrian Tomato Caper Sauce *(GF)* | \$61

Marsala Stuffed Chicken, Spring Pea Polenta, Grilled Heirloom Carrots, Roasted Mushrooms, Marsala Sauce *(GF)* | \$64

Braised Short Rib, Confit Potatoes, Thyme Roasted Baby Carrots, Pickled Cipollinis, Red Wine Reduction *(GF/DF)* | \$72

Grilled Prime NY Strip Steak, Rosemary Fingerling Potatoes, Poached Asparagus, Tarragon Butter *(GF/DF)* | \$85

Pan Fried Sustainable Salmon Filet, Parmesan Polenta, Cracked Black Pepper Broccolini, Mustard-Agave Vinaigrette *(GF/DF)* | \$67

Spiced Roasted Cauliflower Steak, Spiced Masala Lentils, Wilted Frisse, Pickled Pearl Onions, Lemongrass Vinaigrette *(V)* | \$59

DESSERT COURSE *(Choose One)*

Flourless Chocolate Cake, Caramel Sauce, Sea Salt, Berries

Nutella Cheesecake, Bourbon Chocolate Sauce, Vanilla Chantilly, Candied Hazelnuts

Stone Fruit Crisp, Seasonal Stone Fruit, Oat Crumble, Vanilla Ice Cream

Fresh Baked Chocolate Chip Cookies, Vanilla Ice Cream, Caramel Sauce



DINNER BUFFET

Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees.

Includes choice of iced water, coffee or tea.

GRILL | \$62

Grilled Corn/Pinto Bean Soup, Poblano Relish *(VG)*

Spinach/Iceberg Salad, Sunflower Seeds, Grilled Vegetables, Feta, Creamy Balsamic Dressing *(V)*

Chilled Mac & Cheese Salad *(VG)*

White Bean, Scallion, Peppadew Salad

Whiskey Glazed Sirloin Steak, Pan Jus *(GF)*

Smoked Chicken Breast, Fresh Herbs, Wilted Swiss Chard, Roasted Lemon *(GF)*

Grilled Garlic-Lime Broccolini *(V)*

Baked Beans, Cayenne BBQ Sauce *(V)*

Yukon Gold Potato/Cauliflower Mash *(VG)*

Corn Bread, Honey Butter

Watermelon, Espellete, Tarragon Salad

Bourbon Vanilla Tarts

Grilled Pound Cake, Strawberry Mousse, Smoked Almond

Flourless Chocolate Torte

NEW ENGLAND COMFORT | \$72

Sweet Corn/Crab Chowder *(GF)*

Baby Spinach Salad, Boiled Eggs, Yellow Tomatoes, Radishes, Purple Cabbage, Roasted Cashews,

Red Wine Vinaigrette *(GF)*

Roasted Beet Salad, Shaved Fennel, Goat Cheese, Citrus Vinaigrette *(GF)*

Roasted Chicken, Truffle Roasted Corn Hash, Natural Jus *(GF)*

Grilled Shrimp, Lobster Couscous, Gremolata *(GF)*

Cheddar/Blue Cheese Double Baked Idaho Potatoes *(GF)*

Short Rib Mac & Cheese *(GF)*

Roasted Garlic, Spinach, Kale in Truffle Crust *(GF)*

Parker Rolls, Rosemary Butter

Cappuccino Cheesecake

Roasted Pineapple, Coconut, Basil *(V/GF)*

Passion Fruit Verrine *(GF)*

Raspberry Chocolate Tart



COMFORT | \$78

Roasted Cauliflower Sambal, Pine Nut Soup *(GF)*
Endive/Baby Kale Salad, Smoked Almonds, Dried Cherries, Golden Beets, Heirloom Cherry Tomatoes, Pickled Fennel, Pomegranate Vinaigrette *(V/GF)*
Shrimp/Avocado Salad, Tarragon Aioli, Fennel/Orange Slaw *(GF)*
Roasted Halibut, Salsify Sage Purée, Cumin Coconut Pan Butter Sauce *(GF)*
Grilled Rib Eye, Scallion/Truffle Hash, Calabrian Chimichurri *(GF)*
Herb Crusted Chicken Thighs, Grilled Corn Scallion Slaw, Crispy Leeks, Chicken Jus *(GF)*
Baby Carrots Confit, Tarragon Butter *(VG)*
Fontina, Porcini, Romano Cheese Polenta *(VG)*
Focaccia, Herbed Butter
Minted Strawberry Salad *(V/GF)*
Raspberry Swirl Cheesecake
Espresso Chocolate Cake
Apple Galette

LAND, AIR & SEA | \$86

Lobster Bisque en Croute
Hearts of Romaine Salad, Pickled Red Onions, Watermelon Radish, Cucumbers, Strawberry/Poppyseed Dressing *(V/GF)*
Red/White Quinoa Salad, Red Pepper Vinaigrette *(V/GF)*
Local Charcuterie Board, Olive Medley, Truffle Mustard, Preserves, Crostini *(GF)*
Seared Arctic Char (Or other seasonal white fish) , Cucumber/Fennel Slaw, Beurre Blanc *(GF)*
Seared Duck Breast, Cointreau Cranberry Jam, Natural Jus *(GF)*
Braised Short Rib, Root Vegetables, Red Wine Demi, Fried Shallots *(GF)*
Idaho Potatoes, Gruyere, Cheddar, Truffle Pave *(V/GF)*
Broccolini, Burrata, Pesto Vinaigrette *(VG)*
French Dinner Rolls
Assorted Macarons
Seasonal Stone Fruit Salad *(V/GF)*
Chocolate Peanut Butter Mousse
Seasonal Cheesecake



SNOWPINE BBQ | \$75

Creamy Corn and Pepper Soup *(GF)*

House Green Salad

Corn and Black Bean Succotash, with Sweet Chili Vinaigrette *(GF,DF)*

Smoked Brisket, Tangy BBQ Sauce *(GF,DF)*

BBQ Chicken Breast, Carolina Gold BBQ Sauce *(GF,DF)*

Carolina Pulled Pork, Piedmont BBQ Sauce *(GF, DF)*

Smoked Baby Back Ribs, House Smoked BBQ Sauce *(GF,DF)*

Baked Beans with Bacon *(GF,DF)*

Corn on the Cobb *(GF, VEG)*

Mustard Potato Salad *(GF,DF, VEG)*

Coleslaw *(GF,DF, VEG)*

Fresh Sliced Watermelon *(GF,DF, VEG)*

Baked Mac n' Cheese

Texas Toast or Soft roll or Cornbread *(DF)*

Bourbon Pecan Pie with Fresh Cream