



Solitude Village - Creekside

Dinner Menu

Small Plates and Shares

Tuna Two Ways \$17

Sansho dusted tuna, soya tartare, housemade mustard, pickled shiitakes, wakame salad, crisped nori

Warm Olives & Hearth Bread \$7

Assorted Castelvetro olives in Alberqueña olive oil, assorted breads and focaccia

Charcuterie Plate \$17

Locally sourced meats and cheeses, porter mustard, housemade chutney

Poutine \$16

Marble fries, pulled mustard pork, smoky gravy, Heber Valley cheddar curds

Crispy Brussels Sprouts \$9

Parmesan-reggiano, lemon, thyme, pancetta, extra virgin olive oil

Soups and Salads

Black Canyon Elk Chili \$13

Heber Valley Back Jack, scallions, fry bread

Soup of the Day \$8

Chef's preparation

Baby Mixed Greens \$8

Organic spring greens, heirloom tomatoes, cucumber, lemon dill vinaigrette

Spinach and Strawberry \$9

Candied pecans, gorgonzola dolce, champagne tarragon vinaigrette

Upland Cress and Couscous \$10

Cress, goat cheese, artichokes, cucumber, toasted almonds, sherry fig vinaigrette

Wood Fired Oven Flatbreads

Wild Mushroom \$13

Basil pesto, heirloom tomatoes, fontina, baby arugula

Wild Boar Sausage and Peppers \$14

Italian boar sausage, roasted peppers, fresh mozzarella, basil

Duck Confit and Brie \$15

White bean purée, caramelized onion, fennel apple slaw, tamarind honey

Entrées

Utah Rainbow Trout \$24

Pistachio crust, cauliflower purée, fennel lacquer, crispy Brussels sprouts, parmesan-reggiano

Argentinean Red Shrimp Pasta \$17

Sautéed shrimp, angel hair pasta, grape tomatoes, cream sherry, basil

Niman Ranch Bison Burger \$19

Guacamole, onion marmalade, white cheddar, ciabatta bun, marble fries

Mary's Herb Roasted Chicken \$21

Organic half chicken, seasonal root vegetables, lemon thyme jus

Niman Ranch Lamb Rack \$44

Grilled chops, pine nut currant farro ragu, sautéed greens, pomegranate reduction

Cervena Elk Loin \$35

Potato gratin, sautéed greens, pinot peppercorn reduction

Honey Braised Pork Shank \$27

Niman Ranch pork, seasonal root vegetables, Slide Ridge honey, red wine reduction

Prime Cut Steak \$ Market Price

Finest cuts, chef prepared, sides and preparation set daily

Desserts

Triple Berry Cobbler \$8

Cinnamon streusel, vanilla bean ice cream

Cappuccino Crème Brûlée \$8

Espresso infused custard, frothed milk and cocoa

Chocolate Raspberry Decadence \$10

Flourless chocolate cake, raspberry Bavarian ganache

*Fine wine, beer and creative cocktails are served.
Menu and prices subject to change.*

Open daily for lunch and dinner, 11 a.m. - 9 p.m.

Visit skisolitude.com to view the lunch menu.
Reservations suggested; please visit skisolitude.com
or call 801.536.5765.