

FULL MOON

CHEF'S TABLE at 11,000 FT.

Presented by:

Summit Executive Chef Dylan McGovern
Summit Sous Chef Vincent Allen
Snowbird Bake Shop Pastry Chef Jessica Shelton



The
Snow Moon

the summit 
at snowbird

February 5, 2023, starting at 6:30 pm

Adults \$98

Children 12 & under \$60

Includes Tram Ride. Tax and gratuity not included. Trams to the peak: 6:30, 6:45 & 7 pm.

Featuring live musical entertainment.

Reservations are required to board the Tram.

Call 801.933.2181 for details.

Scan for
reservations.




All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

 Gluten-Free  Dairy-Free  Vegetarian  Contains Nuts

Passed Appetizers


Heirloom Tomato Bruschetta 
*Point Reyes Blue Cheese,
Spiced Honey*

Braised Short Ribs*
*Crispy Polenta, Wild Mushrooms,
Tarragon Aioli*

Seafood Display

Poached Shrimp, Oysters
& Crab Cocktail* 
*Lemon Wedges, Mignonette Sauce,
Louis Sauce, Bloody Mary Cocktail Sauce*

Starters

Raclette 
*Local Assorted Breads, Fingerling Potatoes,
Pickled Vegetables*

Imported & Domestic
Meat & Cheese Display*
Bunderfleisch, Prosciutto, Sopprasatta

Salad

Snowbird Caesar Salad*
*Featuring: Grilled Asparagus, Anchovies, Tomatoes,
Grilled Chicken, Shrimp, Asiago Cheese, Croutons*

Entrées

Double R Ranch Salted Prime Rib* 
Béarnaise, Horseradish & Bordelaise Sauces

Whipped Yukon Gold Potatoes
Crispy Brussels Sprouts
Rolls

Pasta Bar

Cheese Tortellini 
*Cream Sauce, Pomodoro Sauce, Pesto,
Broccoli Rabe, Asiago Cheese*

Penne Pasta
Italian Sausage, Grilled Chicken*,
Bolognese Sauce*, Mushrooms*



Chef's Selection of Desserts

3 Variety, Chocolate Petite Dessert Selection, including:

Mini Pistachio Mousse Domes 

Raspberry Hazelnut Financier 

Passion Fruit Tartlets 

Coconut Panna Cotta 
Mango Gelee

Chocolate Fondue 

*Fruit, Pound Cake, Berries, House-Made
Coconut Marshmallows served at table*

Fondue

Fruit & Berries served at table