

# FULL MOON

## BUFFET DINNER at 11,000 FT.



The Snow  
Moon

**the summit**   
at snowbird

February 16, 2022, starting at 6:30 pm

Adults \$89  
Children 7-12 \$59  
6 and under \$39

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

### Amuse-Bouche

#### Scallop Ceviche\*

Chili-Lime Dressing, Pickled Radish,  
Blue Corn Tortilla Confetti

### Starters

#### A Selection Alpine Charcuterie & Beehive Cheeses\*

Mike's Hot Honey Dijon Mustard,  
Fig Jam, Dried Fruits, Spicy Pecans,  
Crisp Lavosh, House Crostini

#### Citrus & Thyme-Poached Gulf Shrimp\*

Summit Cocktail Sauce,  
Remoulade Sauce, Fresh Citrus

### Soup & Salad

#### Smoked Bacon & Corn Chowder\*

Grilled Focaccia, Scallions,  
Fermented Chili Sauce

#### Baby Artisan Salad

Grape Tomatoes, English Cucumbers,  
Herb Croutons, Shaved Red Onion, Aged Asiago,  
White Balsamic Vinaigrette, Citrus Caesar Dressing

#### Artisan Rolls & Whipped Butter

### Carving Station

#### Slow Roasted Double R Ranch Prime Brisket\*

Duck Fat Roasted Baby Potatoes, Chili & Maple  
Glazed Carrots, Bourbon BBQ Glaze, Summit Mop  
Sauce

### Entrées

#### Seared Utah Red Trout Almandine\*

Brown Butter & Toasted Almond Sauce,  
Wild Rice & Shallot Pilaf, Haricot Verts

#### Grilled Red Bird Chicken Breast\*

Roasted Parsnips, Rosemary Caper Jus,  
Fried Carrot Chips

#### Cavatappi Pasta with Roasted Tomato Sofrito

Grated Feta, Charred Brocolini,  
Blistered Cherry Tomatoes, Fresh Basil

### Desserts

Made in house at the Cliff Bakery,  
served family style

#### Chocolate Covered Strawberries

#### Assorted Chocolate Truffles

#### Lemon Meringue Tartlets

#### Passion Fruit Crème Brûlée

#### Bananas Foster Trifle