

FULL MOON

DINNER
at 11,000 FT.



March 25, 2024
5-Course Menu
featuring Action Stations
starting at 6:30 pm
\$99/Person

Featuring live musical entertainment.

Includes Tram Rides to Hidden Peak
at 6:30, 6:45, 7 & 7:15 pm.

Tax and gratuity not included.

Reservations are required.
Call 801.933.2181 for details.



Scan for reservations.

Executive Chef Ben Mogren
Snowbird Bakery Pastry Chef Jessica Shelton

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.

GF Gluten-Free DF Dairy-Free V Vegetarian VG Vegan N Contains Nuts

Course 1 – Appetizer Station

**Charcuterie*
& Cheese Selection** ^{GF}

Lavash

Compressed Melon ^{GF VG}

Añejo Citrus Syrup, Mint

Gruyère Gougères ^V

Lamb Sugar

Cane Skewer* ^{GF}

Golden Raisins, Tzatziki

Course 2 – Salad Station

Golden Beet Salad ^{GF V N}

Blood Orange, Goat Cheese,
Cinnamon Pecans, Lemon Frisée,
Arugula, Citrus Vinaigrette

Course 3 – Fish & Pasta Station

Seared Black Cod* ^{GF}

Red Pepper Coulis, Fondant Potatoes, Romanesco

Cauliflower Steak ^{VG}

Gremolata, Romanesco, Red Pepper Coulis

Ricotta Gnocchi ^V

Tequila Blanco Cream Sauce, Crispy Shallots, Basil

Course 4 – Mains

Bison Filet ^{GF}

Garlic Herbed Bone Marrow Butter,
Garlic Cauliflower Purée, Parmesan Asparagus

Mezcal Roasted

Heirloom Carrots ^{GF V N}

Garlic Cauliflower Purée, Mint Pesto

Course 5 – Dessert Station

Assorted Desserts

from the Snowbird Bake Shop

the summit 
at snowbird