Chef Tom Cote presents the following items for spa dining
11:00am-2:30pm

Butter Lettuce & Baruka Nut Salad 15
sweet potato, arugula, cumin vinaigrette

Tree Nut & Goat Cheese Hummus 26
crudité vegetables, salty pretzel bites

Deviled Avocados & Egg 21
egg white, horseradish yolk, beet crisp, sea salt

Ahi-Macadamia Nut Toast* 35
ginger parsnip-nut butter, heart of palm, chickweed
on seeded sourdough bread

Vegetable & Pepper-Walnut Hummus Sandwich 26
heirloom carrots & broccolini
heber valley juustoleipa cheese, on focaccia bread

Grilled Chicken & Mixed Greens Salad 25
spicy walnuts, tomatoes, three-peppercorn vinaigrette

Power Grains & Squash Salad 28
quinoa, amaranth, kale, cauliflower, lentils, beans, hearty seeds
turmeric-ginger vinaigrette

Roasted Chicken Pot Pie 30
roasted vegetables, chicken velouté, puff pastry top

**The state of Utah would like you to know that eating raw or partially cooked food can increase the chance of getting food borne illness.*

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