

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

Utah Heirloom Tomatoes 19
parmigiano reggiano, rosemary, sea salt, panzanella

Butter Lettuce & Corn Salad 17
arugula, radicchio, red onion, coriander vinaigrette

Tree Nut & Goat Cheese Hummus 28
crudité vegetables, salty pretzel bites

Deviled Avocado & Egg 23
egg white, horseradish yolk, pickled beet, sea salt

Buffalo Mozzarella & Heirloom Tomato Sandwich 25
basil, egg white aioli, on herb focaccia, quinoa salad

Grilled Chicken Caesar Salad 29
asiago croutons, puttanesca relish

Splendor Valley Farms Vegetable Salad 30
blackberries, blueberries, kale, cucumber, radish, beet, avocado
quinoa, hearty seeds, raspberry-ginger vinaigrette

**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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