

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

Utah Heirloom Salad 16
arugula, spinach, endive, frisée
basil, pine nuts, white balsamic vinaigrette

Tree Nut & Goat Cheese Hummus 24
crudité vegetables, salty pretzel bites

Deviled Tomatoes & Egg 20
egg white, horseradish yolk
watermelon radish, black salt

Hawaiian Barramundi Sandwich 27
herb blackened barramundi, arugula, heirloom tomato
lemon aioli, arugula, on sourdough bread

Caesar Salad 18
Asiago croutons, puttanesca relish

Grilled Chicken 25
Grilled Shrimp 29
Grilled Salmon* 35

Avocado Power Bowl 23
kale, quinoa, beets, parsnips, haricots verts, flax seed
blueberry-ginger vinaigrette

Pacific Halibut Romesco* 39
romaine hearts, endive upland cress, carrots, cauliflower, almonds
white-wine herb vinaigrette

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**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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