

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

**Utah Heirloom Tomatoes 16**  
Gjetost cheese, peach purée, black salt, basil

**Raspberry-Almond Salad 16**  
arugula, radicchio, frisée, marcona almonds  
lemon-raspberry vinaigrette

**Tree Nut & Goat Cheese Hummus 25**  
crudité vegetables, pretzel bites

**Deviled Avocado & Egg 20**  
egg white, horseradish yolk, watermelon radish, black sea salt

**Hawaiian Barramundi Sandwich 26**  
herb citrus crusted barramundi, frisée, heirloom tomato, tarragon-dill remoulade  
on Hawk & Sparrow sourdough bread

**Heirloom Carrots & Beets Sandwich 21**  
red beet-goat cheese shmear, spinach, white balsamic reduction  
on harvest grain baguette

**Caesar Salad 18**  
Asiago croutons, puttanesca relish

**Grilled Chicken 25**  
**Grilled Shrimp 30**  
**Ora King Salmon\* 34**

**Garden Vegetables & Walnut Salad 28**  
rye berries, quinoa, kale, cruciferous vegetables, cucumbers  
scallions, hearty seeds, walnut-yogurt dressing

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