



# 350 Main Brasserie

Contemporary Global Cuisine  
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350 Main St.  
Park City, Utah  
(435) 649-3140  
www.350main.com

Dinner nightly at 5:30 p.m.,  
Global Tapas, Full Bar,  
Gluten-Free Menu,  
Children's Menu

AMEX, DISC, MCARD, VISA

At 350 Main Brasserie guests enjoy chef Michael LeClerc's contemporary global cuisine, which blends classic culinary foundations with a palette of flavors and influences from around the world, resulting in the most diverse menu in Park City. Located in the historic Golden Rule Building, 350 Main celebrates 15 years of providing fine food, drinks, and service.

Visit our sister property, **The Spur Bar & Grill**. Located "Down the Alley" at 352 Main St. The Spur is Park City's favorite live music venue, featuring local and independent musicians. Spend your evenings in an upscale western-style bar serving premium libations and cowboy cuisine in the heart of old town.

Menu sampling. Prices and items subject to change.



## Signature Starters

**Tower of Ahi and Hamachi**  
With tobiko caviar, pineapple shoyu, and wasabi aioli 17

**Four Cheese Ravioli**  
With slow-roasted tomato fondue and cherry tomato salad 12

**Streethawker Shrimp**  
With green papaya salad and spicy peanut sauce 13

**Warm Duck Confit**  
With prunes de Noël, frisée and plum-black pepper demi-glace 15

**Organic Baby Greens**  
Tossed with sherry vinaigrette, pine nuts, golden raisins, and Gorgonzola 10

**Lobster Bisque "SIAM"**  
With coconut, lobster, and basil crème 10

## Signature Entrées

**Black-Pepper Crusted Venison Medallions**  
With blackberry-shiitake jus and cranberry-orange marmalade 38

**Steak Frites**  
Certified Angus Beef® New York Strip, with house-made Worcestershire 39

**Ono-Ono**  
Pacific Ono served two unique ways: one grilled and one wasabi seared, served with Asian stir-fry and warm Napa cabbage and rice noodle salad 33

**Hapu'upu'u**  
Herb-crusted Pacific sea bass, served with mango-ginger crème 32

**Basil Roasted Natural Chicken Breast**  
Served with tomato fondue and a Parmesan roasted tomato 27

**Coffee-Rubbed Pork Tenderloin**  
Roasted and served with tomato béarnaise 29

## Menu de Santé

*Vitamin and antioxidant-rich items, low in saturated fats and calories, yet high in flavor and variety*

## Santé Starters

**Grilled Vegetable and Lentil Griddle Cakes**  
With coconut-laced yogurt raita 127 calories 11

**Roasted Eggplant Salad**  
Served on a bed of spinach in pesto vinaigrette and topped with feta cheese and sun-dried tomatoes 117 calories 10

**Tuscan Style Vegetable Salad**  
With white bean mousse, grilled vegetables, and sesame cracker bread 122 calories 12

**Scallop and Crab Ceviche**  
Served on a crispy wonton 126 calories 16

## Santé Main Courses

**Black Sesame Sea Scallops**  
With an Asian vegetable salad, spicy sesame dressing, piquant tuile, and wasabi aioli 425 calories 31

**Jasmine Rice Cakes**  
Served with vegetable stir-fry, cucumber salad, cashews, tofu, and sweet corn fritters 365 calories 23

**Calypso Seafood Nage**  
Shrimp, warm-water lobster, fin fish, and Manilla clams simmered in coconut-broth and served with julienne vegetables and steamed rice 395 calories 28

**Jungle Curry**  
With spicy BBQ tempeh and Thai pesto 325 calories 24

**Grilled Rocky Mountain Red Trout**  
With black bean salsa and warm, roasted chile vinaigrette 490 calories 27

**Grilled Beef Medallions**  
Three 2-ounce filets, served with wild mushroom sauté, black truffle vinaigrette, and potato-Gruyère croquettes 581 calories 32

## Desserts

**Crème Brûlée** 12  
**Warm Chocolate Cake** 12  
**Tropical Fruit Fantasy** 9  
**Tarte Tatin** 8  
**Ice Creams and Sorbets** 8  
**Lemon-Mint Angel Food Cake** 9  
**Mocha Pot au Cremé** 9

*Recipient of the Wine Spectator Award of Excellence since 1998. Zagat Survey since 2001.  
Chef LeClerc won the "2006 Top Chef" national award for healthy everyday dining.  
"Best Restaurant, Park City" 2007 & 2009, Salt Lake Dining Awards.*