



# Blue Boar Inn

European  
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1235 Warm Springs Road  
Midway, Utah  
(435) 654-1400  
Toll Free: (888) 650-1400  
www.theblueboarinn.com

Breakfast, Brunch,  
Lunch, Dinner

AMEX, DISC,  
MCARD, VISA

The Blue Boar Inn & Restaurant is one of Utah's most venerable dining establishments, offering fine candlelit dining. Executive chef Eric May uses only the freshest and finest ingredients to create his signature European dishes. Guests will feel as if they've escaped to a secret European hideaway when at this award-winning restaurant.

Menu sampling. Prices and items subject to change.



## First Course

**Fondue for Two**  
Gruyère & Emmental cheese, apples, cornichons, sourdough bread, pearl onions 28

**House-Cured Gravlax**  
Hard-boiled egg, capers, shallots, pumpernickel toast, gravlax 11

**Pan-Seared Heber Valley Juustalipia Cheese**  
Poached egg, sautéed kale, garlic chips 12

**Rabbit Loin "Cordon Blue"**  
Rabbit loin wrapped in ham, Gruyère fondue, bacon & onion muffin 13

**Slow-Cooked Pork Belly**  
Cauliflower purée, brussels sprout leaves, cider gastrique 12

**Venison Carpaccio**  
Three peppercorn venison, manchego cheese, smoked tomato compote 13

## Second Course

**French Onion Gratinee** 9

**Soup du Jour** 8

**Blue Boar Salad**  
Mixed greens, tomato, manchego cheese, white balsamic vinaigrette 9

**Seared Scallops**  
Roasted beet salad, fresh greens, horseradish cream 10

**Smoked Salmon**  
Fresh greens, shaved asparagus, avocado, honey vinaigrette 12

## Third Course

**Filet Mignon**  
Green onion potato cake, grilled scallion, forest mushroom butter 38

**Chilean Sea Bass**  
Rock shrimp with basil, tomato, and garlic on pappardelle pasta 33

**Seared Chicken Breast**  
Sautéed mixed greens, celeriac purée, preserved lemon, and olive jus 29

**Butternut Squash Risotto**  
Radicchio, asparagus, manchego cheese, truffle oil 26

**Wild Boar Tenderloin**  
Yukon gold rounds, bleu cheese mousse, huckleberry conserve 27

**Schnitzel nach Wiener Art**  
Breaded pork cutlet, sautéed spätzle, lemon and caper beurre blanc 28

**Grilled Trout**  
Edamame succotash, herbed cream cheese stuffed piquillo pepper, truffle vinaigrette 30

**Boneless Lamb Loin**  
Saffron risotto, roasted red bell peppers, pistachio gremolata 30

**Braised Kurobota Short Rib**  
Carrot and potato gnocchi, buttered carrots, red chard 32

