

SILVER LAKE LODGE
DEER VALLEY RESORT
RESERVATIONS SUGGESTED
PLEASE CALL 435-645-6715

Prices and menu selection
may vary.



DINNER
TUESDAY - SUNDAY
5:45 p.m. - 9 p.m.

Soup of the Evening *a.g.*

Fresh Oysters on the Half Shell - 2.75 each

Fresh Dungeness Crabmeat - or - #1 Ahi Sashimi
pea shoots, cucumber, avocado, sesame crackers, wasabi, soy and ginger sauces 17

Kobe Beef Carpaccio

grilled red onion concassé, white truffle oil, lemon juice 18

Warm Caramelized Onion and Gruyère Tart

watercress salad, muscat reduction 14

Roasted Pancetta Wrapped Quail

sausage and wild mushroom stuffing, smoked shallot jus 16

Wild Mushroom Beggar's Purse

beaujolais reduction sauce, explorateur cheese, baby greens 16

Fried Green Tomatoes

melted chèvre, red and green chili sauces, crispy shallots and leeks 14

House Smoked Wild Salmon

warm fingerling potatoes, shaved sweet onion and italian parsley salad, horseradish crème fraîche 16

Baby Spinach and Grilled Gala Apple Salad

maple sugar roasted cashews, dodoni feta cheese, tarragon vinaigrette 15

Red and Green Romaine Salad

tender young romaine leaves, caesar dressing, local aged edam,
spanish white anchovies, rosemary crostinis 15

Warm Vidalia Onion Crusted Goat Cheese and Roasted Baby Beet Salad

baby arugula, pedro ximenez dressing 15

Seared Yellowfin Tuna Fillets

mediterranean olive and caper vinaigrette, elf mushrooms, mashed potatoes 38

Pan Roasted Sea Scallops

crispy bacon-chive risotto, basil oil, gala apple-petite basil salad 39

Veal Tenderloin Medallions

free-range veal, lemon-white wine-caper pan sauce, mashed potatoes 48

Sablefish Mariposa

honey-tamari glaze, fresh ginger sauce, shiitake mushroom-scallion rice cake 39

Prime Beef Tenderloin Filet

maple peppered bacon, crisp potatoes au gratin, sautéed wild mushrooms,
roasted cipollini onions, rich red wine sauce 48

Mariposa Mixed Grill

lamb chop, bison tenderloin, house-made sausage; sauces of roasted shallot,
cabernet reduction, dijon and cracked mustard, mashed potatoes 38

Rocky Mountain Rack of Lamb

fresh pesto, crisp potatoes au gratin, roasted shallot sauce 48

Seared Natural Bison Filets

cipollini onion-artisan foie gras, st. andre cheese, served with yam-parsnip-
yukon gold potato gratin, cabernet reduction 48

Cassoulet

duck confit, braised lamb shank, house-made toulousian style sausage and white beans
simmered in a clay pot with fresh herbs and a rich red wine sauce 38

VEGETARIAN AND TRADITIONAL
TASTING MENUS AVAILABLE



DEER VALLEY
RESORT

TEMPTING SELECTIONS FROM OUR
DESSERT MENU