



The Mariposa

American Contemporary
\$\$\$\$+

Silver Lake Lodge
7600 Royal Street
Park City, Utah
(435) 645-6715
deervalley.com/mariposa

Dinner

AMEX, DINERS, DISC,
MCARD, VISA

Rated #1 in the *Zagat Restaurant Guide*, The Mariposa offers a blend of classic and current cuisine, as well as tasting menus which include our Mariposa and vegetarian specialties. The wine list consistently receives the *Wine Spectator Award of Excellence*. The Cedar Room, offering The Mariposa menu, is available for private parties of 13 or more. Open Tuesday through Sunday, 5:45 - 9 p.m. Free parking is available and reservations are recommended.



DEER VALLEY
RESORT



Starters

Soup of the Evening ~ A.Q.

Fresh Northwest Coast
Oysters on the Half Shell

3 each

Oyster Lover's Bliss

Our fresh oysters on the half-shell topped with lime and aji chili vinaigrette, vanilla bean crème fraîche and smoked Quinault river steelhead roe

5 each

Nori and Sesame Seared
#1 Ahi or Fresh Dungeness
Crab Meat

Pea shoots, cucumber, avocado, wasabi, soy and ginger sauces

18

Diver Scallop Ceviche
Lime and aji chili marinade, cilantro emulsion

17

Fruits de Mer

A sampling, for two, of the above Ahi, Crab, Scallop and Oyster Lover preparations

39

Warm Caramelized Onion
and Gruyère Tart

Watercress salad, muscat reduction

14

Hand-Made Shrimp Ravioli

Royal red shrimp and brie filling in tender gnocchi dough, butter-browned and served with tomato confit-cipollini onion ragoût

18

Roasted Pancetta Wrapped
Quail

House chorizo and cornbread 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

15

Salads

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, white anchovies, rosemary crostini

15

Burrata, Fresh Basil and
Heirloom Cherry Tomato
Salad

Artisan fresh mozzarella, baby arugula, extra virgin olive oil, aged balsamic reduction

15

Entrées

Pan Roasted Sea Scallops

House-cured bacon-chive risotto, cider reduction, basil oil, gala apple, basil and frisée

39

Grilled Ahi Fillets

Mediterranean olive and caper vinaigrette, abalone mushrooms, mashed yukon gold potatoes

38

Tomatillo Crusted Sturgeon
Fillet

Sauces of roasted red pepper and black bean, salad of frisée, micro herbs, local sweet corn and cherry tomato wedges

37

Niman Ranch Prime Beef
Tenderloin Filet

Maple peppered bacon, crisp potatoes anna, sautéed wild mushrooms, roasted cipollini onions, rich red wine sauce, horseradish crème fraîche

48

Veal Tenderloin Medallions

Spring Creeks Cattle Company free-raised veal, lemon-wine-caper pan sauce, mashed yukon gold potatoes

42

Bear Lake Lamb Loin

Masala-seared roasted lamb loin, pan roasted heirloom cherry tomato sauce, yam-parsnip-yukon gold potato gratin

42

Mariposa Mixed Grill

Masala lamb loin, bison tenderloin topped with foie gras-st. andré cheese, house-made duck sausage; sauces of roasted cherry tomato, cabernet reduction, dijon mustard

39

Seared Bison Filets

Topped with foie gras and cipollini onion st. andré cheese, yam-parsnip-yukon gold potato gratin, cabernet reduction sauce

48