



# Glitretind Restaurant

American  
\$\$\$ to \$\$\$\$

7700 Stein Way | Mid-Mountain  
Deer Valley® Resort  
(435) 645-6455  
www.steinlodge.com

Daily Breakfast, Skier's Buffet,  
Dinner & Sunday Brunch

AMEX, DISC  
MCARD, VISA

Featuring fresh, seasonal  
cuisine amid the slopeside  
beauty of Deer Valley® Resort,  
the Glitretind presents award-  
winning dishes crafted by  
Executive Chef Zane Holmquist.

Guests enjoy impeccable  
service for Breakfast, Skier's  
Buffet, Dinner, and Sunday  
Brunch, with crackling fireplaces  
and live music most weekends.

Rated "Best Sunday Brunch"  
by *Salt Lake* magazine

"Best of Award of Excellence"  
*Wine Spectator*

Executive Chef -  
Zane Holmquist; Restaurant  
Chef - Jonathan Miller;  
Executive Pastry Chef -  
Ann Giles Sweisford



## First Course

**Celery Root Soup**  
Lobster blocks, baby celery

**Stein's Red Greens Salad**  
Organic red greens from  
Chef's Garden, pickled  
blueberry vinaigrette,  
hazelnut brioche

**Seared Maine Scallops  
& Foie Gras Butter**  
Parsnip purée, port & black  
pepper vinaigrette

**Double R Ranch Beef Tartare**  
Horseradish, garlic chips,  
sea salt lavosh

## Main Course

**Muscovy Duck Breast**  
Duck confit, green lentils,  
confit beets, frisée,  
orange sauce

**Utah Lamb T-Bones &  
Braised Shoulder**  
Winter squash & wild  
mushroom ragout, clove  
goat yogurt, baby mint

**Hawaiian Barramundi**  
Black pearl couscous,  
ginger tapioca, sea beans,  
yuzu broth

**Roasted Poulet  
Rouge Chicken**  
Organic grits, heirloom carrots,  
Swiss chard

**Double R Ranch  
Beef Tenderloin**  
German butter ball mashed  
potatoes, winter cauliflower,  
poivrade sauce

**Arborio and  
Wild Rice Risotto**  
Kohlrabi & kabocha squash,  
drunken goat cheese

## Desserts

**S'mores**  
Graham semifreddo,  
house-made marshmallow,  
hot fudge

**Peppermint Pattie**  
Mint chocolate meringue,  
flourless chocolate cake, white  
chocolate custard

**Pumpkin Brûlée**  
Hazelnut macaroon,  
Nutella fudge

**Citrus Parfait**  
Meyer lemon curd,  
citrus madeleine,  
blood orange sorbet

Appetizers, \$8 to \$20 Entrees, \$22 to \$42 Desserts, \$8 to \$12