



GLITRETIND  
AT STEIN ERIKSEN LODGE

## Menu Sampling

### First Course

Shrimp & Corn Soup  
*Black Trumpet Mushrooms, Russian Corn*

Charred Kobe Beef Tartare  
*Warm Baby Tomatoes, Garlic Toast  
Parmesan Crisp*

Asparagus & Smoked Vanilla Goat Cheese  
Panna Cotta  
*Roasted Golden Beets, Herb Salad*

Maine Scallop Escovitch  
*Mango, Papaya, Avocado, Limoncello Foam*

### Main Course

Filet of Washington Beef  
*Yukon Gold Potatoes, Bacon, Green Beans*

Wild Pacific Salmon  
*Maine Lobster, Baby Potatoes, Horseradish Aioli  
Smoked Salt*

Utah Lamb T-Bone & Braised Lamb Shoulder  
*Peas, Pea Shoots, White Beans Mint Jelly*

Kobe Beef Short Ribs  
*Cauliflower Gratin, Green & Purple Cauliflower  
Horseradish*

### Finale

Carrot Cupcake  
*Cream Cheese Frosting, Pineapple Sherbet*

Yogurt Three Ways  
*Summer Berries*

Chocolate Peanut Butter Banana Brûlée  
*Peanut Butter Banana Gelato*

From the Farm Fruit Crisp  
*Vanilla Gelato, Pecan Honey Bar*

Appetizers, \$9 to \$15   Entrees, \$25 to \$36   Desserts, \$9

Executive Chef - Zane Holmquist   Executive Pastry Chef - Raymond Lammers

**RESERVATIONS: 435-645-6455**

**Daily Breakfast, Lunch, Dinner and Sunday Brunch.**

*"Most Romantic Restaurant," "Best Sunday Brunch" – Zagat Survey   "Best Food Overall" – Condé Nast Traveler  
"Best of Award of Excellence" – Wine Spectator   DiRoNA Award*



Menu is subject to change.

Smoke-free dining.