



Silver

Modern Mediterranean
\$\$ to \$\$\$

508 Main St.
Park City, Utah
Reservations:
(435) 940-1000
www.silverrestaurant.com

Open 7 Days a Week
5 p.m. to Close

AMEX, MCARD, VISA

With three levels of extraordinary, SILVER is the new gold standard for dining in Park City. The restaurant, bar, and lounge evokes the excitement and experience of a New York club and the flair of a top European restaurant. SILVER offers hand-crafted cocktails and an impressive wine catalog boasting over 3,000 hand-picked bottles. Paired with the beats coming from the DJ booth, the nights are always lively. SILVER's approach to dining is more than providing exceptional food and spirits. It's about fusing classic, creative cuisine with a glamorous, sultry atmosphere to create a truly inspired experience.



Crostini

Wild Mushroom & Lardo
With aged balsamic, San Daniele prosciutto chips

Crispy Leek and Braised Fennel
With garlic-rosemary potatoes

Soup

Lobster Bisque
Sherry crème fraîche, chives

Starters

Grilled Prosciutto Wrapped Octopus
Olives, fennel, lemon-oregano vinaigrette

Venison Tartare
Yukon gold potato chips, organic egg yolk, house-made pickles

Coriander Seared Ahi
Avocado crema, charred tomato-chili vinaigrette, chipotle crepe

Foie Gras Torchon
Granny Smith apple salad, cranberry/black pepper gastrique

Salads

Black Kale Caesar
Marinated alici, herbed croutons, lemon, parmesan

Frisee Salad
Poached organic egg, duck confit, smoked bacon, shallot vinaigrette

Roasted Beet Salad
Lemon-herb goat cheese, crushed pistachios, shaved fennel, honey pomegranate vinaigrette



Entrées

Wild Mushroom Chianti Risotto
Black truffle butter, Pecorino Romano

Housemade Egg Raviolo
Robiola cheese, caramelized cipollini onions, spinach, porcini mushrooms, sage brown butter

House-made Ricotta Gnocchi
Braised kurobuta pork ragu, ricotta salata

Crispy Skin Striped Bass
Guanciaie brown butter, olive poached tomatoes, potato sage gratin

Snake River Farms "Black Label" Rib Eye
Warm potato salad, black truffle spinach soufflé, red wine reduction

Pan-Fried Stuffed Chicken:
Porchetta, fontina fontal, sage, "polenta lasagna," espresso demi



Braised Colorado Lamb Shank
Tomato/balsamic rapini, olive mashed potatoes, fresh horseradish gremolata

Monte Cristo
Prosciutto cotto, gruyère, organic egg, truffle fries

Grilled Kurobuta Pork Chop
Choucroute, smoked bacon, mustard Wasatch Ale sauce, caramelized apples

Silver Burger
Ground American Kobe, foie gras, crispy pancetta, fried egg, tomato onion relish

**SILVER's menu is designed to capitalize on the best local and seasonal offerings. Be sure to check out the menu online for additions and changes. Prices range from \$18 to \$30.*