

# SUNDANCE RESTAURANTS

## sundance TREE ROOM

To us, Sundance is and always will be a dream. What you see, smell, taste and feel here is a dream being carefully nurtured. It is an area whose pledge is to people. What we offer is homegrown and available to all. Thank you for joining us.

### ◆ BEGINNINGS ◆

#### OLIVE OIL POACHED HAWAIIAN BLUE PRAWNS

*Root Vegetable Risotto, Neuske's Bacon Vinaigrette*  
\$14

#### BRAISED HERITAGE PORK CHEEKS

*Fennel Puree, Poached Apples, Vanilla Glazed Turnips, Braising Jus*  
\$13

#### SAUTÉED DIVER SCALLOP

*Creamy Anson Mills Grits, Exotic Mushrooms,  
Roasted Heirloom Tomato Vinaigrette*  
\$13

#### SOUP EXPLORATION

*Today's Fresh Soup Selection*  
A.Q.

#### SEARED AHI TUNA

*Daikon Sprouts, Shiso Leaves, Citrus Supremes, Tangerine Oil*  
\$15

#### UTAH GOAT CHEESE RAVIOLI

*Summer Vegetable Caponatta, Pine Nuts, Petite Basil  
Extra Virgin Olive Oil*  
\$12

#### ROASTED HEIRLOOM BEET NAPOLEON

*Rock Hill Creamery Feta, Crispy Phyllo, Sherry Vinaigrette*  
\$12

### ◆ GREENERY ◆

#### TREE ROOM "FALL HARVEST" SALAD

*Handpicked Greens, Butternut Squash Croutons, Flaxseed Crackers,  
Pomegranate Reduction, Maple Vinaigrette*  
\$13

#### SUNDANCE SALAD

*Herbed Goat Cheese, Mixed Greens,  
Plumped Currants, Candied Pecans*  
\$11

#### POACHED PEAR AND BLUE CHEESE

*Stilton Blue Cheesecake, Dried Goji Berries, Petite Greens,  
Vanilla, Pear Vinaigrette*  
\$12

### ◆ ENTREES ◆

#### WAGYU BEEF HANGAR STEAK

*Roasted Baby Potatoes, Fresh Herb Salad  
Shallot Cabernet Sauvignon Reduction*  
\$37

#### HOUSE MADE FETTUCINI PASTA

*Asparagus, Sweet Peas, Utah Corn, Summer Squash, Heirloom Tomatoes  
Lemon Butter Sauce*  
\$28

#### 32-HOUR ANTELOPE SHORT RIBS

*Cannellini Puree, Autumn Lentils, Braised Mustard Greens, Natural Jus*  
\$40

#### PAN ROASTED IDAHO TROUT

*Ricotta Herb Cattivelli, Vegetable Bolognese  
Celery Root Puree*  
\$38

#### MUSCOVY DUCK BREAST

*Duck Confit, Blue Cheese and Root Vegetable Fricassee, Haricot Vert  
Mt Berry Gastrique*  
\$38

#### SAUTÉED ALASKAN HALIBUT

*Asparagus Butter Risotto, Baby Squash, Artichoke Vinaigrette*  
\$38

#### PAN ROASTED FREE RANGE CHICKEN BREAST

*Crispy Anson Mills Roquefort Polenta, House Made Chicken Sausage,  
Asparagus, Shallot Marmalade, Chicken Jus*  
\$32

#### GRILLED BUFFALO TENDERLOIN

*Wild Mushroom Gratin, Fingerling Potatoes,  
Baby Carrots, Madeira Reduction*  
\$46

#### TREE ROOM PEPPER STEAK

*Buttermilk Mashed Potatoes, Spinach, Mango Chutney*  
\$42

*Chef - Jesse Moreno*

Located at Sundance, Utah

Tree Room Tasting Menu Available Upon Request • Wine List Available Upon Request

Dinner served nightly, Sunday-Thursday, 5-9 pm; Friday and Saturday, 5-10 pm.

Reservations 801.223.4200 • [www.sundanceresort.com](http://www.sundanceresort.com)