



The Farm

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

4000 Canyons Resort Drive
Park City, Utah
(435) 615-8080
www.thecanyons.com/dining

Lunch and Dinner
11 a.m. to 9 p.m. Sun.—Fri.
Till 10 pm. Sat.
Lounge Open Till 11 p.m. Daily

AMEX, DISC,
MCARD, VISA

Located at Canyons Resort, The Farm features modern American cuisine showcasing ingredients sourced largely from farms located within 200 miles of Park City. The highly seasonal menu celebrates Utah agriculture with inventive dishes that focus on quality local ingredients by acclaimed Chef John Murcko, voted "Best Chef in Utah" by *Salt Lake* magazine's 2011 Dining Awards.

Wine Spectator
Award of Excellence

Starters range from \$7 to \$16.
Mains range from \$18 to \$36.

Menu subject to change.
with seasonality and
product visibility.



Dinner Menu

Starters

Farmer Bag
Caramelized gala apples, candied walnuts, boursin cheese, Zoe's honey gastrique

Dill & Peppercorn Gravlax
King salmon, pickled trumpets, horseradish potato salad

Pork Corn Dogs
Zoe's Garden honey mustard

Farm Rockefeller
Heirloom pork belly, spinach, aged local parmesan cheese

Crispy Braised Rabbit Leg
Gold Creek cheddar grits, petite herb salad, sawmill gravy

"Grandma Murcko's" Short Rib Pasties
Gold Creek white cheddar cheese, sage, beef drippings

Roast Pumpkin Soup
House-made marshmallow, spiced pecans

Grass-Fed Beef "Oxtail" Onion Soup
Beehive "Barely Buzzed" cheddar cheese, french bread

Split Pea and Ham Soup
Smoked ham hock, bacon-scented toast

Warm Autumn Harvest Salad
Roast squash, grilled chicories, toasted pumpkin seeds, cranberries, Slide Ridge honey vinaigrette

Pickled Beet, Arugula & Feta Salad
Beets, organic greens, smoked bacon vin



Chopped Creminelli Salad
Creminelli cured meats, fragrant citrus olives, artisanal cheese, sage dressing

All Natural Chicken Liver Mousse
Grainy mustard, dilly beans, Riesling soaked currants

Mains

Braised Morgan Valley Lamb Shanks
Heirloom carrots, Swiss chard, roasted eggplant

Silver Bean Espresso Rubbed Beef Tenderloin
Caramelized cipollinis, braised autumn greens, Zoe's garlic cream

Buttermilk Sous Vide Game Hen
Cinnamon-scented faro, thumbelina carrots, kale, port-soaked cherries, natural jus

Mustard Barbequed Chicken
House-made bacon and egg potato salad, buttermilk onion rings, wild arugula

Grilled Grass-Fed Prime Strip Steak
Foraged mushrooms, blue cheese mashed potato grits

Colosimo Smoked Sausage Mac & Cheese
Nu-Nooz maccheroni & Beehive cheddar cheese

Bourbon Brined "Heritage" Pork Chop
Bourbon maple mashed sweet potatoes, tomato braised black-eyed peas, Slide Ridge smoked honey jus

Mountain Valley Rainbow Trout
Scallion potato cake, tomato jam, English pea purée, dill pollen

Columbia River King Salmon
Golden potato gnocchi, hen of the woods, summer squash, basil bouillon

Fall Squash Risotto
Roast mushrooms, spinach, oregano, Gold Creek parmesan