



THE RIVER GRILL

OUR FARM TO YOUR TABLE

Garden Creations by Jamie

Farmer Jamie has a passion for cultivating diversity through healthy soil, insects populations, and unique variety of fruits and vegetables. In the garden, we use organic farming methods and permaculture techniques to grow nutrient dense food. Fruit and vegetables are picked everyday for The River Grill for a farm to table experience.

STARTERS

- 18 **Panzanella Salad** | Pickled Onion, Cucumber, Tomato, Corn
- 18 **Caprese** | Balsamic Glaze, Mozzarella, Basil, Tomatoes

MAIN COURSE

- 32 **Elk Loin** | Tomato Bacon Jam, Crispy Okra, Creamy Grits
- 58 **Bison Strip Loin** | Blueberry Demi, Asparagus, Purple Smashed Potatoes

Please advise your server of any food allergies you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions 1072020



STARTERS

- 18 **Smoked Pheasant Soup** | Creamy Sweet and Smokey, Wild Rice, Herb Oil
- 27 **Charcuterie** | Sorrel Pickled Vegetables, Two Local Utah Cheeses, Two Creminelli Meats
- 21 **Smoked Trout** | Radish, Arugula Salad, Crostini
- 11 **Deviled Farm Eggs** | Crispy Shallots, Creamy Herb Filled with Bacon

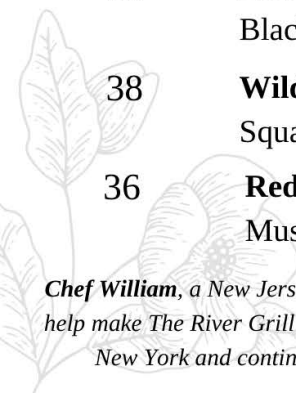
MAIN COURSES

SALADS

- 22 **Pan Fried Pork Belly** | Serrano Chile and Peach Dressing, Sorrel Garden Salad
- 18 **Beet Salad** | Hazelnut Vinaigrette, Goat Cheese, Orange Segments, Garden Beets
- 16 **Caesar Salad** | Brioche Croutons, Parmesan Cheese, Romaine Lettuce

ENTREES

- 21 **Sorrel Farm Vegetable Risotto** | Fresh Herbs, Parmigiano, Vegetables from Jamie's Garden
- 28 **Local Trout** | Tri Color Quinoa, Green Beans, Lemon Caper Herb Salad
- 55 **Colorado Rack of Lamb** | Demi Glaze, Baby Carrots, Peruvian Whipped Potato
- 89 **Kobe Strip & Frites** | Hollandaise Sauce, Snake River Farm Black Label, Crispy Fries
- 38 **Wild Salmon** | Preserved Lamon Beurre Blanc, Butternut Squash, Peas, Risotto
- 36 **Red Bird Farm Chicken** | Chicken Jus, Gnocchi Wild Mushroom, Green Beans



Chef William, a New Jersey native, has a true passion for preparing food with local ingredients that help make The River Grill menu unique. He attended the prestigious Culinary Institute of America in New York and continues to nurture his culinary creativity with his travels and cookbooks.