

Valentine's Day at the Bistro 2009



The Lodge Bistro

Saturday, February 14, 2009

Serving 5:30 to 9:30 p.m.
Reservations: Ext. 3663 or Ext. 3042

Lodge at Snowbird, Pool Level

(All prices shown are exclusive of tax and gratuity.)

Appetizers

Lump Crab Cakes 14
lemon saffron aioli

Lamb "Lollipops" 12
mint-basil chimichurri

Coconut Shrimp 12
Bistro slaw, jalapeño dipping sauce

Beef Carpaccio 10
*arugula, lemon, crostini,
horseradish aioli*

Calamari Fra Diavolo 9
spicy hand pressed pomodoro

Melted Brie Plate 9
*roasted garlic, olives
and traditional accompaniments*

Soups and Salads

French Onion Soup 6
crouton, melted Gruyère

Soup du Jour 6

Roasted Beet and Goat Cheese 9
*orange and olive oil marinade, chive
and goat cheese*

Wilted Spinach Salad 9
warm bacon vinaigrette

Winter Pear and Pomegranate 8
*field greens, candied walnuts
and roasted onion vinaigrette*

Bistro Caesar 7
*hearts of romaine, Caesar dressing
and house croutons*

Bistro House Salad 5
*field greens, croutons house vinaigrette
or bleu cheese*

Entrées

Grilled Bone-in Rib-Eye for Two 75
*salt roasted new potatoes, braised mushrooms
and red wine jus*

Fresh Herb Dipped Beef Tenderloin 46
broiled fingerling potatoes Rockefeller, asparagus

Herb Poached Salmon 29
classic quiche Lorraine, asparagus and hollandaise

Grilled Pork Tenderloin 28
*whole grain mustard spätzle, braised Napa
cabbage and mushroom cream sauce*

Roasted Half of Chicken 24
*Moroccan couscous and grape salad,
spinach and natural jus*

House Made Four Cheese Ravioli 22
tomato and caper ragu, balsamic reduction