



## Desserts

All desserts are made here in The Bistro kitchen by Chef RJ Peterson and The Bistro staff.

**Chocolate Gâteau** <sup>GF</sup> <sup>V</sup>  
salted caramel anglaise, berries  
10

**Berries & Sabayon** <sup>V</sup> <sup>N</sup>  
almond tuile  
10

**Key Lime Tart** <sup>V</sup> <sup>N</sup>  
pine nut crust, whipped cream  
10

**Skillet Cookie Sunday** <sup>V</sup>  
chocolate sauce, vanilla ice cream  
10

**Buttermilk Panna Cotta** <sup>GF</sup> <sup>V</sup> <sup>N</sup>  
berries, amonds  
10

## Assiette de Fromages

Served with preserved fruit, candied walnuts, crostini.

Beehive Cheese Co. Teahive, Utah – cow's milk  
flavor notes: dry yet creamy, bergamot

Heber Valley Cheese Co., 6 Year Cheddar, Utah – cow's milk  
flavor notes: mushrooms, roasted nuts, fleur de sel

Heber Valley Cheese Co. Vanilla Bean-Rubbed Cheddar, Utah – cow's milk  
flavor notes: black cherry, sweet almond, floral vanilla, pineapple, lemon zest

Manchego, Spain – pasteurized sheep's milk  
flavor notes: piquant, firm, aged 12 months

One Selection 12    Two Selections 15    Three Selections 18

<sup>GF</sup> Gluten-Free   <sup>D</sup> Dairy-Free   <sup>V</sup> Vegetarian   <sup>N</sup> Contains Nuts

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being: All of our food is prepared in an open environment where food allergens may be present including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. If you have allergies please alert us as not all ingredients are listed.

We hope you enjoy your time with us. Bon Appétit!

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.  
A 19% gratuity will be added to parties of 8 or more.

## Night Caps

**Cinnamon Hot Cider Toddy**  
Fireball Cinnamon Whisky,  
fresh lemon, hot cider  
10

**Irish Coffee**  
Jameson Irish Whiskey, coffee,  
sweetened whipped cream  
10

**Snickers Bar**  
Frangelico, Buttershots liqueur,  
Godiva chocolate liqueur, hot chocolate  
10

## Cognac, Port and Dessert Wine

**Courvoisier VS Cognac** 7

**Hennessy VS Cognac** 9

**Rémy Martin VSOP Cognac** 12

**Rémy Martin XO Cognac** 40

**Lustau Rare Cream Sherry** 9

**Fonseca Bin 27 Tawny Port** 9

**Yalumba Antique Tawny Port** 10

**Pacific Rim Vin de Glacière** 9

**Taylor Fladgate 10 Year Tawny Port** 18

## Liqueurs

**Kahlúa** 6.75

**Sambuca** 8.25

**Baileys Irish Cream** 8

**Frangelico** 8.75

**Tuaca** 8

**Grand Marnier** 12

**Drambuie** 11.25

**B & B** 11.25