

# The Lodge Bistro



## Desserts

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

### Bête Noire <sup>Ⓟ</sup>

raspberry coulis · vanilla ice cream  
10

### Lemon Tart <sup>Ⓟ</sup> <sup>Ⓥ</sup>

lemon-seeded shortbread · whipped cream  
10

### Rice Pudding <sup>Ⓥ</sup> <sup>Ⓝ</sup>

caramelized nuts  
10

### Sticky Toffee Pudding <sup>Ⓥ</sup>

buttery caramel sauce · vanilla bean ice cream  
10

### Yogurt Panna Cotta <sup>Ⓥ</sup>

marmalade · extra virgin olive oil  
8

## Assiette de Fromages

Served with preserved fruit, candied walnuts and crostini.

Heber Valley Cheese Co., 6-year Cheddar, Utah  
cow's milk – flavor notes: dry yet creamy

Beehive Cheese Co., Teahive, Utah  
cow's milk – flavor notes: fragrant, soothing-local

Shafts, Blue Vein Cheese, California  
raw cow's milk – flavor notes: rich and creamy

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

One Selection 12, Two Selections 15 or Three Selections 18

<sup>Ⓟ</sup> Gluten-Free <sup>Ⓝ</sup> Dairy-Free <sup>Ⓥ</sup> Vegetarian <sup>Ⓝ</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