

# FULL MOON

## BUFFET DINNER at 11,000 FT.



The Full  
Beaver  
Moon

**the summit**   
at snowbird

November 19, 2021, starting at 6:30 pm

Adults \$89

Children 7-12 \$59

6 and under \$39

Includes Tram Ride. Tax and gratuity not included. Trams to the peak: 6:30, 6:45 & 7 pm.

Musical Entertainment by Dan Weldon & Teresa Eggertsen.

Reservations are required to board the Tram.

Call 801.933.2181 for details.



Scan for  
reservations.

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. Please advise your server if you or someone in your party has a food allergy or sensitivity.

\*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.


 Gluten-Free  Dairy-Free  Vegetarian  Contains Nuts

### Amuse-Bouche

Seared Ahi Tuna\*

*Tobiko Aioli, Smoked Sea Salt, Sesame Seaweed Salad, Spanish Olive Oil*

### Starters




A Selection Alpine Charcuterie & Beehive Cheeses\*

*Red Wine Dijon, Stoneground Mustard, Balsamic Fig Jam, Dried Fruits, Candied Hazelnuts, Cracker Bread, House Crostini*



Herb Poached Gulf Shrimp\*  

*Summit Cocktail Sauce, Tarragon Aioli, Fresh Citrus, Old Bay*

### Soup & Salad

Butternut Squash Soup   

*Grilled Focaccia, Spiced Yogurt, House Pickled Chiles*

Baby Artisan Salad  

*Grape Tomatoes, Toasted Sourdough, Cucumbers, Shaved Red Onion, Aged Parmesan, Red Wine Vinaigrette, Maytag Blue Cheese Dressing*

Artisan Rolls


*Orange Cranberry Butter*

### Carving Station

Herb Roasted New York Strip\*  

*Horseradish Mash Potatoes, Sherry Glazed Brussels Sprouts, Summit Steak Sauce, Vermouth Crème Fraîche*

### Entrées

Seared Atlantic Salmon\* 

*Cauliflower Purée, Baby Artisan Potato Hash, Tarragon Emulsion*

Roasted Apple Cider Brined Turkey Breast\*

*Natural Jus, Roasted Root Vegetables, Summit Ciabatta Stuffing, Rosemary Crumb*

Penne Pasta & Roasted Vegetable Fricassee  


*Crumbled Goat Cheese, Blistered Cherry Tomatoes, Fresh Basil, Charred Broccoli, Baby Arugula*

### Desserts

*Made in-house at the Cliff Bakery*

Trio of Chocolate Mousse 

Red Velvet Whoopie Pie

Almond Raspberry Frangipane Tartlet 

Apple Pie Cake Truffles

Chocolate Coconut Macaroons 