

Snowbird  
presents a

# FULL MOON DINNER

at 11,000 FT.

## Starters

A Selection of Cured Alpine  
Meats & Local Cheeses\* <sup>GF</sup>

Iced Gulf Shrimp\* <sup>GF</sup> <sup>DF</sup>  
Traditional Cocktail Sauce

Wedges of Baby Iceberg <sup>GF</sup> <sup>V</sup>  
Grape Tomatoes, Point Reyes Blue,  
Red Wine Vinaigrette

## Carving Station

Roast Strip Loin of Beef\* <sup>GF</sup>  
Garlic Mashed Potatoes, Mushroom Jus

## Entrées

Grilled Salmon\* <sup>GF</sup>  
Lemongrass, Ginger, Jasmine Rice

Summit Rotisserie Chicken\* <sup>GF</sup> <sup>DF</sup>  
Shaved Brussels Sprouts, Hazelnut

Zucchini Provençal <sup>DF</sup> <sup>V</sup>  
Orecchiette Pasta

Focaccia & Baguettes <sup>V</sup>

## Desserts

Chocolate Fondue <sup>GF</sup> <sup>V</sup>  
Pineapple & Berries

Grand Marnier Crème Brûlée <sup>GF</sup> <sup>V</sup>

Triple Chocolate Éclairs <sup>V</sup>

French Macaroons & Truffles <sup>GF</sup> <sup>V</sup>

<sup>GF</sup> Gluten-Free <sup>DF</sup> Dairy-Free <sup>V</sup> Vegetarian

the summit  <sup>®</sup>  
at snowbird

November 23, 2018, 7:30 pm



Adults \$75  
Children 7-12 \$45  
6 and under \$25

Includes Tram Ride. Tax and  
gratuity not included. Tram  
begins boarding at 6:45 pm

Live Musical Entertainment.

Reservations are required to  
board the tram.

Call 801.933.2181 for details.

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.