



## Events

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1153 Center Drive • Park City, UT 84098

## Hors d'Oeuvres

(priced per dozen; available passed and stationed)

**Chicken Satay 36**   
peanut sauce


**Scallion Pork Gyoza 26**  
house-made dumpling, soy dipping sauce

**Vietnamese Meatballs 36**   
hoisin, thai herbs

**Tuna Tartare 36**  
fried wonton, togarashi aioli, citrus ponzu

**Beef Sliders 60**  
american cheese, bacon-onion jam, pickles, ketchup

**Corn Fritters 24**  
sweet corn, scallions, pimento aioli

**Hummus Bites 25**   
squash hummus, radish, yam chips

**Goat Cheese Crostini 26**  
fig mostarda, honey

**Caprese Skewer 28**   
tomato, basil, mozzarella, balsamic

# Plated Dinner

## STARTERS

### Squash Hummus 15

yam chips, radish, cucumber, shishito pepper tempura

### Scallion Pork Gyoza 13

house-made dumpling, soy dipping sauce

### Vietnamese Meatballs 18

hoisin, thai herbs

### Beer Battered Cauliflower 14

carolina gold sauce, chive oil

### Cheddar Biscuits 12

honey butter, cracked pepper

### Truffle Mac and Cheese 18

gruyère, bacon, bread crumbs, chive

### Burrata Caprese 15

sun-dried tomatoes, basil pesto, balsamic, toast

## FIRST

choose two

### Southwest Salad

romaine, radish, tomato, corn, black beans  
avocado, tortilla chips, cilantro dressing

### Caesar Salad

romaine, brioche croutons, parmesan crisp

### Beet Salad

arugula, goat cheese, pepitas, orange, red onion vinaigrette

### Garden Salad

farm greens, cucumber, radish, pomegranate vinaigrette

### Soup

chef's daily selection

## \$70 per guest

price does not include beverage, sales tax, service charge, or minimums

*\*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*

# Plated Dinner

## MAIN

choose three

### Steak Frites

bistro filet, hand-cut fries, demi-glace, garlic herb compound butter

### Coriander Crusted Trout

saffron couscous, shallot, fennel and micro green salad  
coconut-tarragon sauce

### Roasted Chicken

mashed potatoes, maitake mushrooms, sun-dried tomato, natural jus

### Curry Farro

red curry, roasted vegetables, mint chimichurri

### Braised Short Rib

chipotle-yam grits, cheddar, fig mostarda, fried green tomatoes, fried leeks

## DESSERT

choose two

### Lemon Blueberry Cheesecake

ginger-graham crust, blueberry compote, whipped cream, white chocolate curls

### Chocolate Decadence

vanilla raspberry sauce, white chocolate chantilly

### Ice Cream Trio

vanilla, chocolate, sorbet

**\$70 per guest**

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# Plated Lunch

## STARTERS

### Cheddar Biscuits 12

honey butter, cracked pepper

### Fried Brussels Sprouts 14 gf

miso soubise, bacon, pickled apples, maple sherry vinaigrette, cilantro

### Burrata Caprese 17

sun-dried tomatoes, basil pesto, balsamic, toast points

### Squash Hummus 14 gf

yam chips, garbanzo, radish, cucumber, shishito pepper tempura

### Scallion Pork Gyoza 13

house-made dumpling, soy dipping sauce

### Beer Battered Cauliflower 14 gf

carolina gold sauce, chive oil

### Truffle Fries 9 gf

parmesan, herbs

## FIRST

choose two

### Caesar Salad

romaine, brioche croutons, parmesan crisp

### Beet Salad gf

arugula, goat cheese, pepitas, orange, red onion vinaigrette

### Garden Salad gf

farm greens, cucumber, radish, pomegranate vinaigrette

### Soup

chef's daily selection

## TWO COURSE MEAL

**\$38 per guest**

## THREE COURSE MEAL

**\$48 per guest**

price does not include beverage, sales tax, service charge, or minimums

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# Plated Lunch

## MAIN

choose up to three

### Hot Chicken Sandwich

spicy fried chicken, coleslaw, pickles, ciabatta

### H and H Burger

desert mountain beef, cheddar cheese, lettuce, tomato, soft bun

### Truffle Mac and Cheese

creamy gruyère, bacon, bread crumbs, chive

### Chicken Tinga Tacos

green salsa, slaw, queso fresco, flour tortilla

### Blackened Rockfish Tacos

green salsa, slaw, queso fresco, flour tortilla

### Grain Bowl

quinoa, raisins, saffron couscous, farro, almonds mixed greens  
avocado, red onion vinaigrette

## DESSERT

choose two

### Lemon Blueberry Cheesecake

ginger-graham crust, blueberry compote, whipped cream, white chocolate curls

### Chocolate Decadence

vanilla raspberry sauce, white chocolate chantilly

### Ice Cream Trio

vanilla, chocolate, sorbet

## TWO COURSE MEAL

**\$38 per guest**

## THREE COURSE MEAL

**\$48 per guest**

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# Dinner - a la Carte

(10 guest minimum - priced per person) // available family style

## STARTERS

### Hummus Board 10

garbanzo, cucumber, radish, yam chips, shishito pepper tempura

### Cheddar Biscuits 4

honey butter, cracked pepper

### Southwest Salad 8

romaine, radish, tomato, corn, black beans, avocado, tortilla chips, cilantro dressing

### Caesar Salad 6

romaine, brioche crouton, parmesan crisp

### Garden Salad 6

farm greens, cucumber, radish, pomegranate vinaigrette

## MAIN

### Steak 30

bistro filet, black garlic chimichurri

### Coriander Crusted Trout 26

saffron couscous, shallot, coconut-tarragon sauce

### Roasted Chicken 29

carolina gold bbq sauce or traditional bbq sauce

### BBQ Ribs 32

iberian pork, bbq sauce

### Scallops 44

quinoa, pimento, shallot, celeriac purée, orange confit

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# Dinner - a la Carte

(10 guest minimum - priced per person)

## SIDES

6 per person

**Mashed Potatoes** 

**Roasted Seasonal Vegetables**   
garlic, butter, fine herbs

**Chipotle-Yam Grits** 

**Farro Risotto**

**House-Made Coleslaw** 

**Truffle Mac & Cheese**  
gruyère, bacon, bread crumbs, chive

**Beer Battered Cauliflower**   
carolina gold sauce, chive oil

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## Heritage

Brooks Kirchheimer, Park City restaurateur, has had the restaurant bug ever since Santa answered his wish as a youngster of a cash register for his pretend diner, with his sisters as guests. Nothing like siblings to teach the art of customer service!

Fast forward, and after a Restaurant Management degree at the University of Denver and a decade managing at the renowned Montage in Beverly Hills and Deer Valley, Zoom in Park City, and Merriman's in Maui, Brooks was eager to open his own restaurant.

Partnering with his parents, Brooks opened Hearth and Hill in 2018. The upscale-casual, family friendly eatery instantly became a popular local gathering spot and perennial award winner.

The key to this success is a commitment to "Inspire our associates, thrill our guests, and enrich our community." Delivering on this commitment was particularly important during the pandemic. As Brooks said, "The pandemic underscored the desire of people to enjoy the company of friends and family, and the vitality that such gatherings inject into the community. If a meal at one of our places can serve that purpose, that's very gratifying."

After three years, expansion beckoned, with new concepts and locations that complement the original: Hill's Kitchen Café & Catering in Park City, and Urban Hill, a fine-dining restaurant in the burgeoning Post District of Salt Lake City. The next concept will be Hearth and Hill Sugarhouse, expected 2025. Just like the first Hearth and Hill, they feature inviting environments and dream teams of restaurant talent.

Leave Room for Dessert Eateries, the name that encompasses the four establishments, was an easy choice, given the Kirchheimer Family's sweet tooth!

**HILL'S**  
kitchen  
— PARK CITY, UTAH —



**urban**  
HILL