



HEARTH *and* HILL

PARK CITY

CHEF'S

THREE-COURSE

PRIX FIXE MENU

FIRST

please choose

CHEF'S SOUP

daily selection

ORANGE FENNEL SALAD

shaved fennel, pomegranate vinaigrette, sliced orange,
candied orange zest, arugula

CRUDO*

current catch +10

MAIN

please choose

GOCHUJANG-BRAISED LAMB SHORT RIBS

carrot-ginger purée, roasted celeriac, cilantro-cashew chutney

GRILLED SNAPPER

spiced butternut squash purée, brown butter couscous,
lemon-sage salsa

BIRRIA TACOS

beef barbacoa, adobo, onions, cilantro, radish, rice, beans

DESSERT

FALLING LEAVES & FLAMES

crème brûlée semifreddo, cinnamon sablé,
dulce de leche, citrus segments

\$ 45

Executive Chef Brandon Giles - *Chef de Cuisine* Mike Moss
General Manager Mike Fayad

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