



DEELICIOUS PARK CITY
6440 N. Business Park Loop Unit Q
Park City, UT 84098
435-731-7911
www.deeliciousparkcity.com

Elevated Entrees & Seasonal Sides

Signature Dinner Entrees

Our entrées feature premium proteins and the freshest seasonal produce, crafted with a creative, upscale edge

Rocky Mountain Vegetarian

Chèvre & Heirloom Beet Tart with Juniper-Balsamic

Savory tart featuring roasted beets, creamy harissa-spiced goat cheese, and caramelized shallots, flaky puff pastry crust, rich juniper-infused balsamic glaze and a garnish of micro-greens

Black Garlic & Porcini Stuffed Celeriac

Whole slow roasted celeriac root, filled with a savory mixture of earthy porcini and portabella mushrooms, chewy farro, kale, decadent black garlic and parmesan breadcrumb stuffing, herbaceous vegetable velouté

Winter Vegetable & Brie Strudel

Flaky puff pastry filled with roasted parsnip & cauliflower, creamy brie, and sautéed leeks, seasoned with roasted garlic and Meyer lemon olive oil

Baked Tuscan Portobello "Parmesan"

herb-grilled portobello mushroom and eggplant layered in a rich, slow-simmered marinara, creamy pesto ricotta, and a blanket of fresh mozzarella and shaved parmesan

Coastal and Sustainable Seafood

Arctic Char with Horseradish-Pistachio Crust

Delicate, sustainably sourced arctic char fillet baked under a vibrant, crunchy crust of freshly grated horseradish, chopped pistachios, and savory herbs, refreshing fennel and apple slaw finish

Cardamom & Citrus-Glazed Alaskan Halibut

Flaky, seared halibut topped with a fragrant cardamom blood orange beurre blanc and a vibrant citrus-pomegranate relish, featuring subtle notes of cinnamon and saffron

Dill Crème Fraîche Scottish Salmon

Perfectly slow-roasted salmon fillet finished with a classic lemon-caper butter sauce and a side of fresh dill crème fraîche

Seared Scallops with Brown Butter & Winter Gremolata

Seared, sweet sea scallops, nutty brown butter and a bright, aromatic winter gremolata (parsley, lemon zest, toasted pine nuts), crispy parmesan topping



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Premium Poultry

Truffle & Prosciutto Stuffed Chicken Breast

Farm chicken breast stuffed with thin-sliced prosciutto, creamy fontina cheese, fresh sage, and a luxurious hint of black truffle paste. pan-seared and served with a light, herbaceous pan jus

Chile-Crusted Chicken Paillard

Thinly pounded chicken breast crusted with nutty parmesan and panko, dusted with smoky chile de árbol, and garnished with crispy fried capers and fresh rosemary

Harissa Chicken Roulade

Tender chicken breast rolled with pearl couscous, harissa-spiced chèvre, and preserved lemon, served with a sweet date relish and an apricot blood orange glaze

Alpine Turkey Porchetta

Herb-rubbed turkey breast, rolled and roasted like a classic porchetta with rosemary & sage, topped with tart cranberry compote and an aromatic lemon-shallot gravy

Quince-Lacquer Moulard Duck Breast

Pan-seared Moulard duck breast with a glossy quince honey lacquer, served with a fragrant cinnamon & star anise-roasted apple compote garnish

Premium Game & Heritage Meats

Elk Loin with Huckleberry Reduction

Perfectly pan-seared prime elk loin crowned with a savory and tart wild huckleberry reduction infused with fresh rosemary

Juniper & High West Whiskey Beef Tenderloin

USDA prime beef tenderloin filet rubbed with savory juniper and served with a rich espresso High West Whiskey cream sauce and caramelized cipolini onions

Balsamic Onion Braised Short Ribs

Niman Ranch beef short ribs, braised slowly in red wine and served with a sweet and tangy balsamic onion jam, garnished with horseradish gremolata

Argentinian Herb-Marinated Tri-Tip

slow-roasted tri-tip marinated in a vibrant Argentinian herb blend and sliced, finished with a fresh house-made chimichurri and crispy sweet potato garnish

Fig-Infused Wild Boar Ragu

Slow-simmered wild boar in a deeply savory sauce of fig balsamic and rich beef bone broth, served over wide, Tuscan herb ribbon pasta

Manchego & Fennel Pork Roulade

crispy pork loin stuffed with Manchego cheese, roasted figs, and caramelized fennel, served alongside black rice and a rich brandy orange pan sauce, finished with toasted walnuts

Pistachio-Crusted Lamb Loin

Tender, boneless lamb loin seared and finished with a crunchy pistachio-herb crust, served with a vibrant fresh mint pesto and a touch of lemon zest



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Crafted Side Dishes & Entrée Platter Complements

Our scratch-made sides feature the freshest seasonal produce and high-quality starches, perfectly complementing any entrée.

Vegetable & Seasonal Complements

Autumn Squash Trio with Brown Butter Glaze

Thick, plank-cut slices of seasonal delicata, acorn, and butternut squash oven-roasted with a savory maple-thyme brown butter glaze, finished with crispy fried sage and toasted walnuts

Sticky Glazed Brussels Sprouts

Crispy fried brussels sprouts tossed in a tangy pomegranate balsamic glaze, finished with a generous drizzle of mike's hot honey for a sweet-spicy kick

Blistered French Haricot Vert

Blistered thin green beans tossed with plump, cinnamon pear balsamic-infused cranberries, toasted almonds, and fresh mint

Winter Greens Sauté with Shallots

Hardy winter greens (kale & Swiss chard) quickly sautéed with caramelized shallots and a touch of cranberry pear balsamic and flaked sea salt for a clean, bright finish

Elegant Cauliflower & Leek Gratin

Cauliflower florets, shaved brussels sprouts, and melted leeks baked in a rich, nutmeg-infused cream sauce with layers of nutty gruyère and parmesan, topped with seasoned panko

Asian-Inspired Blanched Broccolini

Perfectly blanched broccolini tossed with toasted sesame seeds, chili flakes, and a savory toasted sesame-soy vinaigrette for a bright, modern flavor

Alpine Wild Mushroom Medley

An earthy blend of wild and cultivated mushrooms sautéed with savory garlic confit, shallots, and fresh thyme, finished with crispy prosciutto and shaved Parmesan

Spice-Roasted Heirloom Carrots

Vibrant heirloom carrots roasted with fragrant spices, drizzled with creamy turmeric tahini and sprinkled with a toasted pistachio dukkah

Pomegranate & Cardamom Sweet Potatoes

Velvety sweet potatoes glazed with pomegranate and blood orange olive oil, infused with aromatic cardamom and finished with fresh mint



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Starches & Artisan Breads

Creamy White Truffle Polenta

Smooth, slow-cooked polenta finished with garlic-thyme infused cream, shaved parmesan, and a delicate touch of white truffle oil

Elevated Au Gratin Potatoes

Thinly sliced potatoes baked in a rich, garlic-thyme infused cream sauce with layers of nutty Gruyère and aged parmesan

Duck Fat Smashed Potatoes

Yukon potatoes slow-cooked in duck fat until tender, then smashed and pan-crisped, finished with a vibrant chiffonade of fresh chive and parsley

Garlic-Infused Whipped Yukon Potatoes

Classic, buttery whipped Yukon potatoes blended with garlic-infused cream and cracked black pepper

Big Kid Artisan Macaroni & Cheese

A rich, three-cheese blend of creamy Gruyère and Gold Creek Farms smoked cheddar, spiced with cayenne and nutmeg, and topped with a toasted herb butter panko crust

Warm Apple & Cranberry Couscous

Fluffy, warm pearl couscous tossed with savory-sweet roasted apples, dried cranberries, and toasted walnuts in a light cinnamon-apple vinaigrette

Stone Ground Brioche Rolls

Soft, house-made brioche rolls served with a side of silky, whipped sweet cream butter and flaked sea salt