



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

Spring 2026

# Spring Garden Menu

This menu is vibrant, light, and celebrates the delicate green flavors of the early season. \$120/guest\*

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## Appetizers

### Whipped Lemon Burrata Crostini

Creamy whipped burrata over seasoned baguette, topped with shaved asparagus ribbons, lemon zest, and a mint-infused honey drizzle.

### Melted Leek & Spring Pea Arancini

Crispy risotto spheres with melted leeks and mozzarella, served over a bright English pea and leek purée.

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## Starter Selections

*Please choose one starter. You may elevate the experience to include both a soup and salad course for an additional \$15 per guest.*

### Asparagus & Leek Velouté

Buttery caramelized leeks and tender asparagus tips simmered in fragrant vegetable stock and sweet cream.

### Radish & Snap Pea Greenhouse Salad

Crisp radishes, sugar snap peas, and pea tendrils with a creamy lemon-dill buttermilk dressing.

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## Premium Entrée Selection

### Spring Pea & Lemon Alaskan Halibut

Pan-seared Alaskan halibut served over an English pea and leek purée with a lemon-chive beurre blanc and fresh pea tendrils.

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## Elevated Accompaniments

### Grilled Spring Asparagus

Tender spears, shaved aged parmesan, toasted pine nuts, and garlic-infused olive oil.

### Warm Lemon & Herb Pearl Couscous

Fluffy pearl couscous tossed with fresh spring herbs and Meyer lemon olive oil.

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## Dessert

### Spring "Greenhouse" Pavlova (GF)

A crisp meringue nest filled with Meyer lemon curd, fresh spring berries, and a vibrant basil-lime sorbet.

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# Mountain Orchard Menu

A robust, savory collection leaning into deep fruit notes and premium mountain proteins. \$115/guest\*

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## Appetizers

**Spring Mushroom & Chèvre Tartlet**  
Savory lemon oil and sweet cream butter crust filled with a wild mushroom medley and melted goat cheese.

**Prosciutto & Asparagus Crostini**  
Whipped lemon-dill feta topped with paper-thin prosciutto, roasted asparagus, and toasted pine nuts.

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## Starter Selections

*Please choose one starter. You may elevate the experience to include both a soup and salad course for an additional \$15 per guest.*

**Spring Onion & Yukon Gold Soup**  
A silky blend of charred spring onion and earthy Yukon potatoes finished with coconut cream and a bright lemon-chive gremolata.

**Apricot & Marcona Almond Arugula Salad**  
Wild arugula, chewy dried apricots, toasted Marcona almonds, and shaved Manchego with a Honey-Ginger Balsamic Vinaigrette.

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## Premium Entrée Selection

**18-Year Aged Balsamic Prime Tri-Tip**  
Slow-roasted prime tri-tip with a fresh rosemary-garlic marinade and an 18-Year Traditional Mountain Town Balsamic glaze.

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## Elevated Accompaniments

**Orange-Roasted Heirloom Carrots**  
Heirloom carrots roasted in blood orange oil with spring spices, toasted pistachio dukkah, and a lemon-herb drizzle.

**Duck Fat Smashed Yukon Potatoes**  
Yukon potatoes slow-cooked in duck fat until tender, then smashed and pan-crisped with fresh chives and parsley.

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## Dessert

**Hibiscus & Rhubarb Poached Cheesecake**  
Vanilla bean cheesecake topped with garden rhubarb slow-poached in a hibiscus-ginger syrup and toasted macadamia nut soil.

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# Silver Creek Reserve Menu

An exclusive collection of ultra-premium proteins and seasonal finds. \$125/guest\*

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## Appetizers

### Wild Blue Crab Cake

Blue crab cakes seared in brown butter and coriander, served with a charred leek remoulade.

### Blood Orange Halibut Ceviche

Fresh halibut cured in blood orange and lime, served in a chilled cucumber cup with avocado mousse and pickled radish.

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## Starter Selections

*Please choose one starter. You may elevate the experience to include both a soup and salad course for an additional \$15 per guest.*

### Asparagus & Leek Velouté

Buttery caramelized leeks and tender asparagus tips simmered in fragrant vegetable stock and sweet cream.

### Spring Citrus & Avocado Salad

Vibrant citrus supremes, creamy avocado, baby wild arugula, and pickled red onion with our signature Blood Orange Vinaigrette.

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## Premium Entrée Selection

### Black Cherry & Chipotle Niman Ranch Short Ribs

Slow-braised short ribs with a black cherry reduction, smoky chipotle peppers, and a bright lemon-chive gremolata.

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## Elevated Accompaniments

### Lemon-Garlic Snap Peas

Crisp sugar snap peas, toasted sliced garlic, red chili flakes, and lemon-infused olive oil.

### Creamy White Truffle Polenta

Slow-cooked polenta with garlic-thyme infused cream, shaved parmesan, and white truffle oil.

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## Dessert

### Dark Chocolate Espresso Lava Cake

Molten-center cake infused with locally roasted espresso, paired with a Blackberry-Ginger Pinot Noir reduction.

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