

WALDORF FR STORIA

COCKTAILS

LITTLE PIGGIE MANHATTAN 24

whistlepig 10 year | antica sweet vermouth | house bitters

BUTTER AND SPICE 17

captain morgan spiced rum
house made spiced butter | maple syrup | hot water

LE MEXICAIN 23

casa dragones blanco tequila, green chartreuse, b&b, grapefruit, jalepeno

TO SHARE

LOCAL CHARCUTERIE AND CREAMERIES 42

cured meats | cheeses | house pickles | dried fruits | preserves

FOIE GRAS PÂTÉ 15

port wine glaze | fruit preserve | baguette

PEI MUSSELS 25

nduja | baby potatoes | lemon | mint | grilled baguette

PRIX FIX MENU

SQUASH-CARROT-GINGER SOUP

lobster | cream | coriander

or

ROASTED BEET AND BURRATA SALAD

marcona almond | salsify | elderflower vinaigrette

or

ARTISAN GREENS

feta cheese | shaved roots | white balsamic vinaigrette



MOUNTAIN SKILLET

potatoes | onions | gruyere cheese | niman ranch ham | apple wood bacon | sunny side up eggs

or

WILD MUSHROOM RISOTTO AND BLACK TRUFFLE

grana padano | chives | truffle essence

or

TRADITIONAL BOLOGNESE

veal-pork-beef ragu | casareccia | parmesan

or

VIENNESE GOULASH

paprika | beef | nockerl | onions

or

Braised short ribs

brussels sprouts | potato puree | natural reduction

(select 2 items)



TIRAMISU

mascarpone mousse | espresso syrup | affogato ice coffee

or

VIENNA STYLE CHEESECAKE

apricot reduction | vanilla crescent | linzer tart

We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.