

LUNCH

POWDER  
AT WALDORF ASTORIA PARK CITY

## APPETIZERS

LOCAL ARTISAN BREAD 8  
herb ricotta spread

\*LAMB MERGUEZ SLIDER 18  
toasted brioche | pomegranate bbq sauce | feta | tzatziki  
cucumber arugula slow

\*AHI TUNA TACOS 18  
cucumber | hass avocado | chili vinaigrette

## SOUPS & SALADS

CREAMY ROASTED CAULIFLOWER VELOUTÉ 15  
cream | garlic croutons | fine herbs

FOREST WILD AND EXOTIC MUSHROOM CAPPUCCINO GF 14  
truffle essence | cream | micro basil

ROASTED BEET AND BELGIAN ENDIVE GF 15  
goat cheese | candied pecans | elderflower vinaigrette

BIRDS NEST GF 18  
frisee | poached egg | seared pork belly | applewood bacon vinaigrette  
humbolt fog  
austrian pumpkin seed oil

WALDORF CAESAR 15  
white anchovy | marinated tomatoes | croutons  
lemon parmesan dressing

ARTISAN GREENS GF 15  
gold creek feta | shaved root vegetables  
white aged balsamic vinaigrette

## ENTRÉES

SLOW SIMMERED BOLOGNESE PAPPARDELLE PASTA 34  
root vegetables | parmesan cheese

CONFIT OF DUCK CARBONARA 36  
tagliatelle pasta | speck | english peas | local brown cage free egg yolk

\*HOISIN GLAZED FILET OF SKUNA BAY SALMON 37  
roasted brussels sprouts | celery root purée

ORGANIC MARY'S CHICKEN BREAST GF 35  
mushroom ragu | caramelized shallots | parmesan polenta | chicken reduction

SAUTÉED ANCIENT GRAINS & ROASTED ROOT VEGETABLES GF & V 31  
hass avocado | black garlic mousse

## SANDWICHES

GRUYERE & BRIE GRILLED CHEESE 28  
focaccia | blackberry port wine marmalade | caramelized onions

SLOW ROASTED PORK BELLY 28  
herb ricotta spread | marinated red cabbage | dijon | grilled baguette

PARMA PROSCIUTTO & MANCHEGO 22  
grapes | tapenade | local asiago sourdough | arugula

\*SNAKE RIVER FARMS "WAGYU" BURGER 31  
applewood bacon | cheddar | brioche | tomato onion marmalade  
add farm egg 4

## DESSERTS

TRIO OF CRÈME BRÛLÉE GF 13  
chocolate | vanilla | coconut | strawberry rhubarb compote

VIENNA STYLE CHEESECAKE 13  
apricot reduction | vanilla crescent | linzer tart

TIRAMISU GF 13  
mascarpone mousse | espresso syrup

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 foodborne illness.

20% gratuity will be added to parties of 6 or more. Additional \$6 for a split plate.