



SORREL RIVER RANCH

FOR THE TABLE

Sorrel River Farms Hummus Platter | roasted tomato hummus, chef's selection of fresh local farm produce, toasted pine nuts, almonds, sunflower seeds, olive oil **14** ♦ □

Utah Charcuterie + Fromage | Creminelli finocchio salami, prosciutto, MouCo truffello soft ripened cheese, spanish manchego, toasted almonds, fruit jam, whole grain mustard, local crackers **24** ♦

SMALL PLATES

Crispy Pork Belly | house-smoked local pork belly, seared squash, farm cherry bbq **16** ♦

Black Tiger Shrimp | white wine poached, sliced avocado, shaved farm vegetables & local greens, horseradish sauce **16** ♦

Heirloom Farm Tomato | red wine reduction, fresh Sorrel River basil & mint, ricotta cheese, fleur de sel, quinoa crumble **14** ♦

Grilled Palisade Peach | Creminelli prosciutto, blueberries, peach vinaigrette, basil **16** ♦

SALADS

Baby Kale + Arugula Caesar | baby farm greens, garlic crouton, parmesan, spring onion, handmade farm egg caesar, Utah pecorino **14** ♦

Citrus Poached Beet Salad | orange supreme, fresh farm cherry, pistachio, local goat cheese **14** ♦ □

Charred Olathe Corn | compressed melon, Sorrel farm mint, feta cheese, toasted pine nut, farm greens **16** ♦ □

Sorrel River Farms Garden Salad | chef's selection of fresh locally sourced farm vegetables, sunflower seeds, sliced avocado, garden sprouts, sunroom microgreens, lemon garlic vinaigrette **14** ♦ □

ENTRÉES

Cast Iron Seared U10 Diver Scallops | charred cauliflower, shaved Italian black truffles, foie butter beurre blanc, pecorino **40**

Summer Farm Risotto + Duck Confit | chefs selection of seasonal vegetables, wild mushrooms, white wine, garlic, lemon, parmesan reggiano **42**

Sauteed Quinoa & Farm Greens | braised farm greens, sauteed farm vegetables, heirloom tomatoes, garden pesto **24** ♦ □

10oz Certified Angus Ribeye* | seared rosemary & garlic, grilled farm peppers, charred sweet corn, demi glace **46**

Colorado Rack of Lamb* | cast iron seared potato, summer farm greens, sauteed zucchini & squash, cherry apricot glaze **44**

Striped Bass | cauliflower puree, charred farm carrots, shaved radish, farm arugula, lemon yogurt, black salt **36**

Snake River Farms American Wagyu NY Strip* | smashed farm potato, spring onions, Colorado wild mushrooms, demi-glaze **68** ♦

ADDITIONS

Castle Valley Sautéed Beet Variety | red sea salt, sunflower seeds, ricotta **7** ♦ □

Fried Brussels Sprouts | goat cheese, golden raisins, cider vinaigrette **7** ♦ □

Sautéed Wild Mushroom Mix | farm sage, garlic, shallot, local white wine **9** ♦ □

Roasted Farm Potato | pecorino, farm green onion, rosemary, coconut oil **7** ♦ □

♦ Can be prepared gluten free upon request □ Can be prepared Vegan upon request

Your experience is important to us, please tell your server about any allergies or dietary restrictions. Not all ingredients may be listed on the menu. *Thoroughly cooking foods such as beef, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Consult your physician or health official for further information.* Parties of 6 or more, subject to a 20% gratuity.