



SORREL RIVER RANCH

A LUXURY RESORT & SPA | MOAB

HOMESTEAD GARDEN DINNER

1st | house made zucchini and summer squash bread, buttermilk biscuits, bread and butter pickles, fresh made jam, whipped molasses butter

2nd | garden greens salad, Castle Valley greens, Sorrel River radish, beet, turnip, shaved asparagus, rocket arugula, basil pesto vinaigrette

3rd | olive oil marinated heirloom farm tomato, red wine reduction, fresh Sorrel River basil & mint, ricotta cheese, fleur de sel, quinoa farro crumble

4th | Dijon crusted rack of lamb, fried farm carrots, roasted jicama and potato, garlic, garden herbs

5th | Midge's homemade pound cake, chantilly whipped cream, lemon glaze