

THE MARIPOSA

at Silver Lake Lodge, Deer Valley Resort



SILVER LAKE LODGE
DEER VALLEY RESORT
RESERVATIONS SUGGESTED
PLEASE CALL 435-645-6715
Prices and menu selection
may vary.

DINNER
TUESDAY - SUNDAY
5:45 p.m. - 9 p.m.

- Soup of the Evening *a.g.*
- Fresh Oysters on the Half Shell - 2.75 each
- Fresh Dungeness Crabmeat - or - #1 Ahi Sashimi
pea shoots, cucumber, avocado, sesame crackers, wasabi, soy and ginger sauces 17
- Kobe Beef Carpaccio
grilled red onion concassé, white truffle oil, lemon juice 18
- Warm Caramelized Onion and Gruyère Tart
watercress salad, muscat reduction 14
- Roasted Pancetta Wrapped Quail
sausage and wild mushroom stuffing, smoked shallot jus 16
- Wild Mushroom Beggar's Purse
beaujolais reduction sauce, explorateur cheese, baby greens 16
- Fried Green Tomatoes
melted chèvre, red and green chili sauces, crispy shallots and leeks 14
- House Smoked Wild Salmon
warm fingerling potatoes, shaved sweet onion and italian parsley salad, horseradish crème fraiche 16
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- Baby Spinach and Grilled Gala Apple Salad
maple sugar roasted cashews, dodoni feta cheese, tarragon vinaigrette 15
- Red and Green Romaine Salad
tender young romaine leaves, caesar dressing, local aged edam,
spanish white anchovies, rosemary crostinis 15
- Warm Vidalia Onion Crusted Goat Cheese and Roasted Baby Beet Salad
baby arugula, pedro ximenez dressing 15
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- Seared Yellowfin Tuna Fillets
mediterranean olive and caper vinaigrette, elf mushrooms, mashed potatoes 38
- Pan Roasted Sea Scallops
crispy bacon-chive risotto, basil oil, gala apple-petite basil salad 39
- Veal Tenderloin Medallions
free-range veal, lemon-white wine-caper pan sauce, mashed potatoes 48
- Sablefish Mariposa
honey-tamari glaze, fresh ginger sauce, shiitake mushroom-scallion rice cake 39
- Prime Beef Tenderloin Filet
maple peppered bacon, crisp potatoes anna, sautéed wild mushrooms,
roasted cipollini onions, rich red wine sauce 48
- Mariposa Mixed Grill
lamb chop, bison tenderloin, house-made sausage; sauces of roasted shallot,
cabernet reduction, dijon and cracked mustard, mashed potatoes 38
- Rocky Mountain Rack of Lamb
fresh pesto, crisp potatoes anna, roasted shallot sauce 48
- Seared Natural Bison Filets
cipollini onion-artisan foie gras, st. andre cheese, served with yam-parsnip-
yukon gold potato gratin, cabernet reduction 48
- Cassoulet
duck confit, braised lamb shank, house-made toulousian style sausage and white beans
simmered in a clay pot with fresh herbs and a rich red wine sauce 38

VEGETARIAN AND TRADITIONAL
TASTING MENUS AVAILABLE



DEER VALLEY
RESORT

TEMPTING SELECTIONS FROM OUR
DESSERT MENU