



Starters

**HOUSE CURED MEATS & Charcuterie, Pickles & Cherry Mustard**

16

**CURRY & KAFFIR LIME BLUE CRAB CAKE, Ginger Tartar Sauce & Frites**

14

**CONFIT OF HUDSON VALLEY DUCK, Gnocchi, Stone Fruits with Banyuls Vinegar**

14

**GREEN VALLEY CORN "BISQUE" & Blue Prawns, House Pancetta, Piment d' Espelette**

12

**BURGUNDIAN ESCARGOT, Herb de Provence, Armagnac**

13

**GOLDENER HIRSCH FONDUE; Melted Gruyere, Appenzaller, Emmenthaller & Vacherin  
with Apples & Bread**

36

Soups & Salads

**DAILY SOUP**

9

**FRENCH ONION**

10

**SUMMER TOMATOES, Mozzarella di Bufala, Petite Basil, Sicilian Olive Oil & Grey Salt**

11

**ROASTED UTAH PEACH & Oregon Bleu with Gem Lettuces & Verjus**

10

**SALT ROASTED AND PICKLED BEETS, Drake Farms Chevre, Amaranth,  
Burnt Honey & Rye Vinaigrette**

11

**YAKIMA VALLEY ASPARAGUS, Soft Egg, Lamb Pancetta, Beehive Jack Cheese**

11



Mains

**GOLDENER HIRSCH WIENER SCHNITZEL**, Herb Spätzle, Crispy Capers,  
Choucrote & Glazed Carrots, Thyme & Citrus Beurre Blanc  
32

**ALASKAN KING SALMON** *a la plancha*, Vadouvan Curry, Puy Lentils with Rillons,  
Arugula & Preserved Lemon Marmalade  
30

**ROCKY MOUNTAIN ELK FLANK**, Chanterelle & Porcini Hash, House Guincale,  
Green River Corn & Chive Chowder  
32

**WAGYU BAVETTE** with Chimichurri, Roasted Marrow & Potatoes Boulangere  
30

**ROASTED CHICKEN BREAST** with Parmesan "Skin", San Marzano Marmelleta,  
Gnocchi & Artichokes with Ligurian Olive Oil  
28

**MORGAN VALLEY LAMB LOIN**, Silken Potato & Sheep's Milk Yogurt,  
English Peas, Espelette Pepper  
32

**HUDSON VALLEY DUCK BREAST** prepared *Sous Vide*, Cherry Farroto,  
Cavolo Nero, Trotter Jus  
30

**DAILY FISH DQ**

*The Goldener Hirsch strives to use local, organic and sustainable product throughout our menu*

*Executive Chef, Michael J. Showers  
Chef de Cuisine, John Minichino*

575 Royal Street • Silver Lake Village • Park City, Utah  
800-252-3373 • 435-649-7770