

PARK CITY CLUB  
WINTER RESTAURANT WEEK MENU 2017

**Smoked Salmon Pimento Dip**

*warm tortilla chips : house smoked salmon*

**Glutton mushroom**

*garlic toast : spinach : pernod : BUTTER!!*

**(3) Calabrian Chili Chicken Wings**

*gluten free*

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**Caesar Salad**

*parmesan : sourdough croutons*

**Tomato Bisque**

*roasted San Marzano tomatoes*

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**\$20.17**

**Number #23**

*sautéed vegetables : rice noodles : sesame-ginger brodo : vegetarian*

**Chicken Paillard**

*mixed greens : asparagus tips : park potatoes*

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**\$25.17**

**Babyback Ribs**

*1/2 rack : savory BBQ : cavatappi mac & cheese : cornbread  
crumbs*

**Butternut Squash Lasagna**

*fresh pasta : ricotta : roasted butternut squash : brown butter  
fried leeks*

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**\$30.17**

**Pan-seared Sea Bass**

*ancho spice : poblano cream : latin rice : squash  
radicchio*

**Beef Tips**

*bordelaise : park potatoes : 'stewed' tomatoes*

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**\$35.17**

**Manhattan Strip**

*red wine reduction : gorgonzola gratin : baby kale  
carrot 'vinaigrette'*

**Blackened Salmon**

*beet citrino rice : swiss chard : radish : danableu*

***Dessert ala carte***

ROOST MODERN ITALIAN  
WINTER RESTAURANT WEEK MENU 2017

***Arancini***

risotto fritter (1) : house made marinara

***Truffle Fry***

truffle oil : parmesan

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***Rasato Salad***

shaved radicchio : baby iceberg : chick peas : grape tomatoes  
pepperoncini : red wine vinaigrette

***Small Warm Mushroom Salad***

arugula : goat cheese fritter : candied walnuts  
balsamic shallot vinaigrette

***Roasted San Marzano tomato and basil zuppa***

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**\$20.17**

**Fresh spaghetti and meatball (2)**

fresh pasta : house made marinara : house meatballs

**Butternut Linguini**

fresh linguini : roasted butternut squash : brown butter : fried sage  
parmigiana

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**25.17**

**Toasted Almond Ravioli**

house made ricotta : asparagus

**'Lasagna Verde'**

fresh spinach pasta : house made ricotta : zucchini : swiss chard  
besciamella : topped with house made marinara

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**\$30.17**

**Veal Piccata**

pan seared veal cutlet : artichokes : criminis : linguini fiorentina  
lemon and butter sauce : fried capers

**Blackened Salmon**

beet & carrot risotto : swiss chard : radish salad  
gorgonzola cheese

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**\$35.17**

**Denver Lamb Ribs**

creamy polenta : fennel and apple slaw

**Filet of Beef Tips**

pappardelle pasta : ginger teriyaki brodo

**Mushroom crusted jumbo scallops (2)**

asparagus ravioli : criminis : white truffle besciamella

***Dessert ala carte***