

Purple Sage

An American Western Bistro

434 Main Street Park City, Utah

Prospector Menu \$55 per person

1st Course

Warm House Made Potato Chips

With blue and pepper jack cheeses and green onions

2nd Course

Purple Sage Salad

Chilled greens with balsamic vinaigrette, spicy pecans, and marinated red onions

Or

Iceberg Wedge Salad

Chili Ranch dressing, crispy apple wood smoked bacon and grated blue cheese

3rd Course

Veal Meatloaf

Tender meatloaf with a hint of roasted poblanos and pine nuts topped with sweet and mild chili sauce served with whipped potatoes and roasted Brussels sprouts

Or

Butternut Squash Ravioli

Hand made ravioli tossed with sour apple, red onion, and fresh sage in brown butter

Or

Roasted Pork Tenderloin

Pork tenderloin marinated in bourbon and molasses topped with mango BBQ sauce served with maple whipped sweet potatoes, sugar snap peas

Or

Grilled Black Tiger Shrimp

Served on griddled golden polenta cakes with chipotle creamed leeks

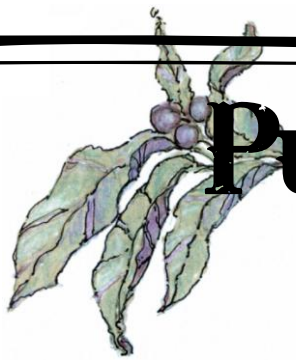
Dessert

Butterscotch Pudding with whipped cream

Or

Old Fashioned Floats

Henry Weinhard's Root Beer, Black Cherry, or Orange Cream with vanilla bean ice cream in a chilled glass mug



Purple Sage

An American Western Bistro

434 Main Street Park City, Utah

Uintah Menu 70\$ per person

1st Course

Barbeque Chicken Tamales

Pulled chicken in cider BBQ with tamale pancakes, avocado salsa and cilantro *crème*

2nd Course

Iceberg Wedge

Wedge iceberg lettuce topped with chili Ranch dressing, house cured pork belly and crumbled blue cheese

Or

Purple Sage Salad

Chilled greens with balsamic vinaigrette, spicy pecans, and marinated red onions

3rd Course

Sugar & Chili Cured Duck Breast

Seared, roasted and served on a bed of green chili mac 'n cheese with sugar snap peas

Or

Fried Utah Rainbow Trout

Sweet corn battered and served with white bean chili and grilled asparagus, topped with smoked tomato guacamole

Or

Butternut Squash Ravioli

Hand made ravioli tossed with sour apple, red onion, and fresh sage in brown butter

Or

Chef Style Flat Iron Steak

Grilled 10oz Flatiron steak with herbed frites, peppercorn jus and béarnaise

Dessert

Old Fashioned Floats

Henry Weinhard's root beer, orange cream, or black cherry with vanilla bean ice cream in a chilled glass mug

Or

Chocolate Cake

Homemade chocolate cake served warm and topped with fudge sauce served with vanilla ice cream

Or

Cafe Terigo's Famous Bread Pudding

With golden raisins and pine nuts topped with cinnamon ice cream over hot buttered rum sauce