

dessert

- pavlova** 17
strawberry, basil snow, opal basil
- arlette cookie** 17
blackberry crèmeux, passion fruit sorbet, pineapple mint
- chocolate millefeuille** 17
lace tuille, banana whiskey puree, feuilletine

beverages

DESSERT & FORTIFIED WINE

- rich and deep*
- chambers rosewood rutherghlen muscat** 17
rutherghlen, australia
spiced citrus, molasses
- lustau pedro ximenex san emilio** 22
jerez, spain
rich raisined and sweet
- yalumba muscat** 25
southeastern australia
spiced orange cake
- essensia orange muscat** 20
reedley, california
spicy apricot citrus
- sutcliffe doce pecado** 20
cherry, black currant
Blueberry, chocolate

acidic and sweet

- royal tokaji 5 puttonyos** 35
tokaji, hungary
rich citrusy peach

COCKTAILS

- elks tale** 20
local alpine vodka, caramel, amarula

LOCAL SPIRITS

- high west a midwinter nights dram engagement** 45
park city, utah
vanilla caramel, molasses, toffee, leather
- high west a midwinter nights dram encore** 55
park city, Utah
grated nutmeg, vanilla meringue pie, roasted pecans
- high west the prisoner's share** 55
park city, utah
honey-roasted figs, french oak spice, caramel drizzled over
blood orange slices

Executive Chef Jason Franey

Pastry Chef Cassidy Cabel