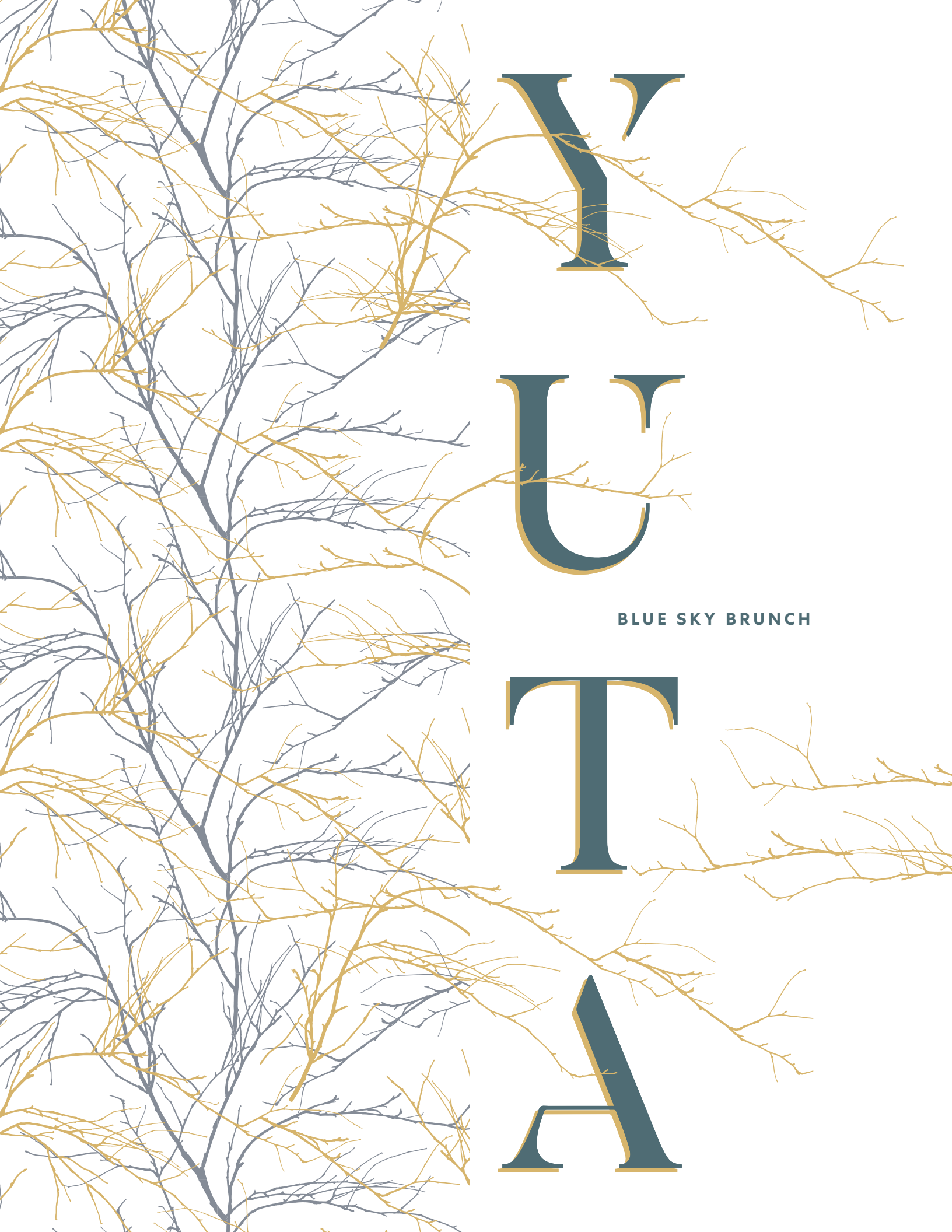




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BLUE SKY BRUNCH

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BLUE SKY BRUNCH *at* YUTA

11:00 AM – 3:00 PM

Three Course Prix Fixe \$55

FIRST COURSE

Freshly Baked Treats from our Ovens to Share

pastries, sweets, and breads served with blue sky jams, honey, butter and spreads

SECOND COURSE

choice of appetizers

Lemon Dill Crab Fritter

heirloom tomato salad, curry aioli

Poached Shrimp

smoked beet cocktail sauce, cucumber, avocado and jicama salad

Gracie's Farm Red Russian Kale Salad

cauliflower "ranch" dressing, focaccia crisp, hard cooked egg crumble, cherry tomato

Beet Cured Salmon

celery, green apple, grape salad, cucumber gel, dill

Jamon Serrano

compressed watermelon, gracie's farm arugula, shaved fennel melon-fennel vinaigrette

Citrus Salad

cara cara & grapefruit, avocado, jalapeno lime dressing, pea leaves

THIRD COURSE

choice of mains

Blue Sky Eggs Benedict

smoked trout, spinach, english muffin

Stuffed French Toast

orange, mascarpone, mixed berry compote

Buttermilk Fried Chicken & Waffles

sweet potato, scallion, chorizo gravy

Grilled Flank Steak

100% grass fed local beef, sweet potato gratin, grilled broccolini

red chimichurri

Skillet Eggs

short rib, brussels sprouts, potato hash, piquillo pepper sauce

Zucchini & Caramelized Onion Frittata

goat cheese, baby green salad, dijon vinaigrette, toasted sunflower seeds

Semolina Ricotta Pancakes

nutella-banana cream, toasted hazelnuts, blackberry syrup, melon

BRUNCH COCKTAILS

Signature Verde Mary vodka, tomatillos, jalapenos,

cilantro, bell pepper, lime, cumin, agave. 20

Bloody Mary vodka, tomatos, chipotle sriracha, old bay. 19

Carajillo cold brew, licor 43. 18

Sage Derby buffalo trace, grapefruit, honey sage syrup. 19

BUBBLES BY THE GLASS

Sparkling Roederer Estate Brut Rose. 30

Sparkling Schramberg "Blanc de Blancs". 35

Prosecco Zonin. 18

Sparkling cider Stem Chili Guava. 7

BUBBLES BY THE BOTTLE

Champagne Ayala Brut Majeur. 150

Champagne Veuve Clicquot Brut. 165

Sparkling Domaine Carneros Brut. 110

Sparkling Lucien Albrecht Cremant d'Alsace. 80

ALES

Ghost Rider White IPA Salt Lake City. 7

Level Crossing Rye IPA Salt Lake City. 9

TF Ferda IPA Salt Lake City. 9

Offset Dopo IPA Park City. 8

LAGERS

Level Crossing Jazz Loon Salt Lake City. 8

Stella Belgium. 8

Vienesse Amber Lager Midvale. 7

Uinta Golden Spike Salt Lake City 7.

TF Granary Kellerbier Salt Lake City. 8

SOURS

TF Watermelon Gose Salt Lake City. 8

Sippin Pretty Fort Collins, Colorado. 8

Shades Kveik 1 Golden Sour Ale Salt Lake City. 10

Shades Kveik 1 Pina Colada Salt Lake City. 10

Dogfish Seaquench Ale Milton, Delaware 8

STOUTS

Founders Breakfast Stout Michigan. 10

Chef Galen Zamarra