

# THE RIVER GRILL

AT SORREL RIVER RANCH

## FOR THE TABLE | DINNER

**Sorrel River Farms Hummus Board** | fresh beet hummus, chef's selection of fresh local farm produce, eggplant caponata, house microgreens, fresh herbs, pita chips 14

**Utah Charcuterie + Fromage** | Creminelli family cured meats, chef's selections of local cheese, house-pickled vegetables, crostini, stone ground mustard, seasonal jam 24

## SMALL PLATES

**Tuna Tartare** | fresh Hawaiian ahi, avocado, ponzu, black hawaiian sea salt 22

**Crispy Pork Belly** | house-smoked local pork belly, kimchi, farm greens, Korean BBQ glaze 16

**Heirloom Tomato Bruschetta** | roasted farm tomato relish, pine nut butter, house-made ricotta, garden basil, olive oil, black salt 16

**Grilled Seasonal Vegetables** | local fresh vegetables and greens, simply grilled and seasoned, lemon 12

## SALADS

**Baby Kale + Arugula Caesar** | baby farm greens, garlic crouton, parmesan, spring onion, hand-made farm egg caesar, Utah pecorino 14

**Shaved Asparagus & Spring Pea** | Castle Valley asparagus, Early Morning spring peas, shaved radish, avocado oil, red sea salt, pecorino 14

**Rhubarb and Roasted Beet** | farm beets, shaved radishes, mint, toasted pine nuts, lacto-fermented rhubarb vinaigrette, fleur de sel 14

**Sorrel River Farms Garden Salad** | chef's selection of fresh locally sourced farm vegetables, sunflower seeds, local feta, garden sprouts, sunroom microgreens, basil pesto vinaigrette 14

## ENTRÉES

**Snake River Farms American Wagyu NY Strip** | smashed farm potato, spring onions, Colorado wild mushrooms, demi-glace 68

**Grilled Utah Elk Loín** | crispy farm carrot, sauteed turnip, local root vegetable puree, wild berry compote 46

**Herb Crusted Tuna** | farm beets and greens, roasted garlic miso puree, coconut oil, smoked sea salt 42

**Pan Seared Duck Breast** | carrot couscous, fresh farm vegetables, onion jam, beet puree 38

**Prosciutto & Spring Pea Pasta** | house-made arugula pasta, Early Morning Orchard spring peas, roasted wild mushroom, garden basil pesto, local pecorino, Creminelli prosciutto 32

**Roasted Farm Eggplant** | braised lentil and tomato, Sorrel rosemary, farm carrots, toasted pine nuts, lemon creme fraiche 24

**Grilled Chicken + Sausage** | grilled farm peppers, hand-cranked Italian sausage, grilled free-range chicken thigh, charred fennel, quinoa + farro salad, whole grain mustard 29

## CHEF JOSIAH ALAN GORDON

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CONTACT US FOR MORE INFORMATION ABOUT PRIVATE DINING EXPERIENCES, GROUP EVENTS, BOXED MEALS FOR YOUR ADVENTURE, COMPLETE RANCH BUY-OUTS, WESTERN BBQ NIGHTS, OUR FARM-TO-TABLE COMMUNITY DINNERS. *MENUS CHANGE SEASONALLY.*

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# SORREL RIVER RANCH

A LUXURY RESORT & SPA | MOAB

BREAKFAST | LUNCH | DINNER | SUNDAY BBQ

SORRELRIVER.COM | MILE 17 HWY 128 | MOAB, UTAH 84532 | 435.259.4642 | RESERVATIONS RECOMMENDED