



elements

AT OPEN SKY ZION

Fresh ~ Simple ~ Inspired

DINNER

Served between 6pm-9pm daily

PASSED PLATES

Cheese & Charcuterie

Variation of Cured Meats
Local & Regional Cheese
Extras \$33

Local Squash Fritters

Horseradish Whipped Goat Cheese
Heirloom Cherry Tomato Jam
Crispy Sage \$17

FROM THE GARDEN

Beet Salad (GF)

Fresh Beets ~ Chevre Goat Cheese
Spiced Pecans ~ Mixed Greens
White Balsamic Vinaigrette \$19

Harvest Salad (GF)

Field Greens ~ Rainbow Carrots
Pumpkin Seed ~ Red Onion
Cucumber ~ Hemp Hearts
Baby Tomatoes
Apple Thyme Vinaigrette \$18

DESSERTS

Apple Cobbler (GF)

Blueberry Granola
Cinnamon Crème Anglaise \$15

Chef's Creation

Inquire for the details

ENTREES

Mineral Springs Beef

Chef's Accompaniments
Inquire for Details Market Price

Chicken Breast

Bacon & Sundried Tomato Chardonnay
Cream Sauce ~ Herbed Couscous
Seasonal Vegetable \$35

Utah Trout

Ancho Tomato Reduction ~ Buttermilk Grit Cake
Roasted Corn Salsa \$45

Mineral Springs Ranch Burger

Local Raised Beef Patty ~ Greens ~ Heirloom Tomato
Caramelized Onion ~ Stilton Cheese
Roasted Garlic Aioli ~ Whole Grain Mustard
Pickle ~ Sweet Potato Fries \$31

B-Bar-H Ranch Burger

Brioche Bun ~ Applewood Smoked Bacon
Greens ~ Vine Ripened Tomatoes
Caramelized Onions ~ Gorgonzola Blue
Roasted Garlic Aioli ~ Whole Grain Mustard
Pickle ~ Sweet Potato Fries \$29

Impossible Burger

Cucumber ~ Heirloom Tomatoes
Greens ~ Roasted Garlic Aioli
Whole Grain Mustard ~ Pickle
Sweet Potato Fries \$29

Elements at Open Sky is a Southwestern Woodland Cuisine created by our own Utahan chefs. Our aim is to buy the freshest ingredients from local suppliers, and sometimes even forage ourselves. Our small but magical kitchen is onsite, with plenty of live-flame cooking. Your meal can be either **delivered to your room**, or you may **dine indoors** in the temperature controlled lobby area or in our outdoor patio space.. Let us know when ordering.