

## A Taste Of sundance

### **STARTERS**

Foundry Grill - The Sundance Resort

#### **Crispy Calamari Rings \$7**

*Lightly Breaded Calamari, Arugula, Parmesan, Lemon Thyme Vinaigrette*

*The Calamari has always been a favorite, but last summer our Grill Room chef decided to take a twist on it and lighten it up into what is almost a salad. The Calamari is dipped in buttermilk and then tossed with ground up Panko Bread Crumbs (panko bread crumbs are a Japanese style of bread crumb that is dry and crunchy) and then quickly fried. Once fried we toss the Calamari with arugula and a light vinaigrette made of Lemon juice, fresh Thyme shallots, garlic and Extra Virgin Olive Oil and a little honey to cut the sharpness. Once plated, we top it with a little shaved Parmesan.*

Foundry Grill - The Sundance Resort

#### **Roasted Tomato Bruschetta \$6**

*Tomatoes, Shallots, Roasted Garlic, Goat Cheese, Basil, Grilled Baguette*

*Bruschetta screams summer! This is an adaptation we've taken on it to keep the flavors, but add depth of flavor as well. We take roma Tomatoes and toss them with some Roasted garlic, shallot, Balsamic vinegar and extra virgin olive oil. We then roast them on a sheet pan for 20 minutes or so to brown them a little bit. When they come out of the oven, we put them in a mixing bowl and season with salt, pepper and fresh Basil. For service, we grill 4 pieces of sliced Baguette, top it with some of the tomato mix and a little goat's cheese and warm it in the oven.*

Zoom - Main Street Park City, Utah

#### **Jalapeno Crab Dip w/Tri-Color Tortilla Chips \$8**

*The Crab dip is one of the first things I ate at Zoom. Zoom being in Park City (about 45 minutes from the Resort) and I have always ordered it when it's been on the menu. It's a great starter that can be shared by a table. I don't make it up to Zoom very often, but when I do I'm sure to have the Crab dip. We start with crab and just enough Jalapeño to give it a little spice. We add Garlic, Shallots and mix it with Cream Cheese and a bit of mayonnaise as well as a little Cholula hot sauce, Dijon mustard and Sherry Wine. This is then put into an oven safe dish and baked in the oven topped with a mixture of Romano, Asiago and parmesan cheeses and baked until hot and a little browned. Served hot with a trio of tortilla chips. Yellow Corn, Blue Corn and Red Corn.*

Foundry Grill - The Sundance Resort

#### **Fries - Sweet Potato, Garlic or Traditional \$5**

*At the Resort, we make all our own fries. We offer 3 varieties at this point. The traditional fry served with ketchup, Sweet potato fry served with Honey Dijon dressing and the Garlic fry, made from traditional fries, tossed with some lightly cooked garlic, olive oil and parsley.*



***Tranquility at The Sundance Resort***



## **SOUP, SANDWICHES AND SALADS**

Tree Room – The Sundance Resort

### **Sundance Salad \$8**

**Mixed Greens, Herbed Goat Cheese, Plumped Currants, Candied Pecans, House Vinaigrette**

*The Tree Room Sundance Salad has been a staple since I've been at Sundance. I added the Goat's cheese a couple years back. We have a great cheese maker about 1 ½ hours from the Resort called Shepherds Way Dairy that we purchase this cheese from. The Vinaigrette is sherry vinegar and Balsamic Vinegar with Dijon mustard and Extra Virgin Olive Oil. The Dried Currants are macerated in a liquid of red wine vinegar and sugar which gives them a sweet and sour flavor. We candy the pecan by first boiling them then tossing them with some powdered sugar and finally frying them. To assemble, we toss some mixed greens with a few pecans, a tablespoon or so of the currants and some of the vinaigrette. Once plated we top with a small scoop of the goat's cheese that we have mixed with a little herbs (Chive, Parsley and thyme).*

Zoom – Main Street Park City, Utah

### **Caesar Salad \$7**

**Romaine, House-made Croutons, Parmesan, Caesar Dressing • Add Grilled Chicken Breast \$10**

*Really a basic standard salad, but when made right can be quite a nice light meal. We make an emulsified dressing of Garlic, Anchovies, Dijon Mustard, Lemon Juice, red Wine Vinegar and blended oil. The House croutons are made with diced baguette tossed with some herbs, olive oil and garlic and toasted in the oven till nice and brown and a little dried out. We toss some chopped Romaine Lettuce with the dressing and some of the croutons and a little shaved parmesan. We give the option of adding grilled shrimp or grilled chicken. It turns a simple salad into a light tasty meal.*

Foundry Grill – The Sundance Resort

### **Fish and Chips - Beer Battered Cod Fish, Coleslaw, Tartar Sauce \$11**

*A Foundry Grill Standard, the Fish and Chips have been on the Grill's menu for many years. We dip the fish in a Beer Batter that contains Beer, Eggs, Flour, Corn Meal, Baking Powder and Baking Soda. This is then dropped into the fryer and fried until golden brown. After we drain this quickly we serve it with French Fries (chips) fresh Coleslaw (the coleslaw is shaved cabbage and shredded carrots tossed at the last minute with prepared coleslaw dressing) and a Tartar sauce of Mayonnaise, Lemon Juice, Pickles, Worcestershire and Tabasco.*

### **Achiote Grilled Chicken Sandwich \$9**

**Applewood Smoked Bacon, Pepper Jack Cheese, Chipotle Aioli**

*Achiote is a paste made of Annatto seeds, garlic and some other spices. Not spicy at all, it is used a lot in southern Mexican cooking for its coloring as much as anything. We blend the achiote with garlic, Cilantro, Jalapeno and Orange juice. We marinate the chicken for a few hours or overnight. We grill the chicken, top it with some pepper jack cheese and 2 slices of bacon. We grill the bun and spread it with a Chipotle Aioli. A Chipotle is a smoked jalapeños. An Aioli by definition is a garlic mayonnaise. We use this term a lot for a flavored mayonnaise. Served with leaf lettuce, sliced tomatoes and sliced onion.*

Foundry Grill – The Sundance Resort

### **Grilled Vegetable Wrap \$8**

**Grilled Zucchini, Portobello Mushrooms, Charred Asparagus, Roasted Red Pepper-Goat's Cheese Spread**

*Served last summer in the Foundry Grill, we love a grilled vegetable sandwich in the summer. We take zucchini, Portobello mushrooms and asparagus and toss them with a little olive oil and balsamic vinegar, salt and pepper. We grill them and finish them in the oven if needed. We also take some roasted peppers and puree them and mix them with Goat's Cheese to make a flavorful spread. We warm the grilled vegetable and quickly grill the wrap, spread it generously with the goat's cheese spread. Add some of the grilled vegetable and some alfalfa sprouts. Wrap it up and serve while still warm.*

Chef Mark's

### **Pastrami Burger \$10**

**All Beef Hamburger, Shaved Pastrami, Swiss cheese, 1000 Island**

*I love a Rueben, and I also love a good burger. We have one of the best Rueben's I've ever eaten at the resort. We also make a fine burger. This has never been on the menu, but it's become a favorite of mine and the staff. We grill an 8oz burger to temperature, and then on the side we heat up some pastrami. When the burger is up to temperature we top it with the Pastrami and some Swiss Cheese and melt the cheese. Meanwhile we quickly grill the bun and spread 1000island dressing on it rather generously. This Burger is supposed to make a mess!!!! We'll serve it with Lettuce, Tomato and onion. I'd never eat any of them on this burger, but if you must...*

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## **ENTRÉES**

**Foundry Grill – The Sundance Resort**

### **Roasted Rack of Pork \$14**

#### **Mashed Potatoes, Broccolini, Grilled Peach Compote**

*In the Foundry Grill, we have a beautiful Rotisserie and Roasted Pork rack that is a staple. We brine the pork in Molasses Brown sugar and spices. The brine does a couple different things. It adds flavor to the pork, but more importantly, it helps keep the pork moist. We roast whole racks of pork and then carve them as they are ordered and reheat them a bit. Peaches are a staple fruit here in Utah. Unfortunately we won't see fresh peaches until late July or August so we'll need to start with frozen. We grill the peaches to get a little char on them and add a depth of flavor. We dice the peaches and simmer them with some ginger, garlic, Jalapenos, brandy and orange juice. This will result in a chunky compote or Chutney kind of consistency. We serve the Pork with the same mashed potatoes we serve with the pepper steak, some sautéed broccolini (a hybrid vegetable of Chinese kale and Broccoli) and the Peach Compote. A nice hearty dish with some great summertime flavors. It should be quick to serve and I'm certain our guests will love it.*

**Tree Room – The Sundance Resort**

### **Pepper Steak \$16**

#### **Buttermilk Mashed Potatoes, Spinach, Mango Chutney**

*The Pepper Steak!!! The Pepper steak has been on the menu forever. A chef once tried to take it off and there was a local uprising. I've personally never eaten one. I hear it's great though. The locals love it and it's super easy for the kitchen to prepare. We have a pepper crust that consists of black, white, pink and green peppercorn. We heat up a sauté pan with a little blended oil. We season the steak with Kosher Salt and then press one side of it into the peppercorn mix. When the oil has just started to smoke, we'll put the steak peppercorn side down into the pan and then let it sit for a couple minutes. Once it is browned on one side, we'll flip it over and depending on the temperature it'll go into a very hot oven to finish cooking. For the sauce, when the steak is cooked accordingly, we remove it from the pan and de-glaze the pan with some Brandy. When the fire goes out we add a prepared Major Grey's Mango Chutney and simmer briefly. We accompany the steak with some mashed potatoes that we finish with buttermilk and some wilted spinach.*

**Zoom – Main Street Park City Utah**

### **Pumpkin Seed-Crusted Trout \$12**

#### **Roasted Potatoes, Wilted Swiss chard, Molasses Vinaigrette**

*About 3 miles from the Resort is the Provo River. The Provo River provides some of the best Trout fishing in the Country. Being in the mountains, Trout is really the only fish you instantly think of when you're at the resort. This is a preparation they did at Zoom a couple seasons back. The Trout is lightly breaded with some ground pumpkin and Cumin Seeds. The Trout is then browned in a sauté pan in blended oil and turned over to get the skin crispy. The Molasses vinaigrette is molasses, Balsamic vinaigrette, a hint of Dijon and some oil. Swiss chard is a pretty sturdy green that has a really earthy, savory flavor to it. We simply lightly braise it with a little garlic ahead of time and then re-heat in a little butter.*

**Foundry Grill – The Sundance Resort**

### **Summer Vegetable Fettuccini \$10**

#### **Roasted Corn, Asparagus, Spring Peas, Arugula, White Wine, Extra Virgin Olive Oil**

*The summer brings us a bounty of great vegetables; we need do as little as possible to enhance the flavors. We'll sauté some corn (fresh when available) Peas (fresh when available) Asparagus with garlic in olive oil and a little butter. We then add some white wine and re-heat the pasta in the juices so it absorbs some of the flavors. At the last minute we'll add some Basil and Parsley for flavor and a bit of arugula (a slightly bitter peppery green) when plated, we'll shave some fresh parm over it all.*

***Your Server has a List of Chef Mark's Desserts, Custom Cocktails and Beverages***