



WINTER DINING EXPERIENCES

PARK CITY | 2021-2022

abode
LUXURY RENTALS

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Whether you're in the mood for a world-class dinner, a freshly shaken cocktail, or a quick bite waiting for you after a long day of adventure in the mountains, we are happy to offer a variety of options for any taste!

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Contact our Concierge Team for pricing, customizations and to start your order today.

(435) 214-1496
concierge@abodeluxuryrentals.com

**Menus current as of Dec. 1, 2021.*

***Offerings & market pricing may vary by season & availability. For additional terms and FAQs, see page 32.*



WELCOME & APRÈS EXPERIENCES

Refuel after a long day of travel, no matter the time you arrive, or as an après experience! All offerings available any time during your stays. You can even create your own charcuterie board on the next page! Pricing varies for alcoholic options based on selection.



CHAMPAGNE TOAST

champagne to toast and enjoy as you settle into your Abode.

LOCALLY BREWED BEERS & BLENDED WINES

assortment of locally brewed beers or blended wines based on preference

HIGH WEST WHISKEY TASTING

assortment of locally distilled whiskey based on preference & seasonal offerings

CHIPS & DIPS

locally made tortilla chips, salsas, guacamole, and dips

GOURMET S'MORES KIT

huge homemade marshmallows, scratch made chocolate bars, chef-made graham crackers, roasting sticks

HOT CHOCOLATE BOMBS

locally made Ritual chocolate bars, homemade hot chocolate bombs, whipped cream, Abode adventure mug

CHOCOLATE FONDUE FOUNTAIN

flowing chocolate fountain with assorted fruits and treats to dip

Please request 48 hours in for a delicious snack delivered fresh, right when you want it!





CREATE YOUR OWN CHARCUTERIE BOARD

GREEN CIRCLE

Select any 4 cured meats
& 4 cheeses. Serves 1-3 people

BLUE SQUARE

Select any 5 cured meats
& 5 cheeses. Serves 4-7 people

BLACK DIAMOND

All 8 selections of cured meats
& 8 cheeses. Serves 8-12 people

CURED MEATS

TOSCANO | American Butcher, Alabama
pork salami, mild spice

CHORIZO | American Butcher, Alabama
pork, dry cure, spice

PROSCIUTTO | Parma, Italy
pork, air dried

MORTADELLA | Rovagnati, Lombardian
pork

FINOCCHIONA | American Butcher, Alabama
pork salami, fennel

BRESAOLA | Biellese, Pennsylvania
beef, air dried

CALABRESE | Mastro, Calabria
pork, dry cure, spicy

PANCETTA | Elevation Meats, Colorado
pork belly, mild spice

CHEESE SELECTIONS

HOPPY CHEDDAR | Gold Creek Farms, Utah
4-year aged, farm hops

SMOKED ROMANO | Gold Creek Farms, Utah
aged and smoked

BARELY LEGAL | Caputo's Italian Market, Salt
Lake City, Utah
unpasteurized goats milk aged 60 days

BRIE | Mon Pere, France
cow's milk, creamy

ASIAGO | Gold Creek Farms, Utah
4-year aged, farm hops

NOORD HOLLANDER | Caputo's Italian Market,
Salt Lake City, Utah
double aged 4-year gouda

FETA | Mesa Farms, Utah
free range goats' milk

STILTON | Amber Valley, England
cow's milk, blue

FRESH CHEF-PREPARED & DELIVERED MEALS

Make the most of your minutes without the worry of cooking for the whole group! Have the best chefs in Park City do the gourmet meal prep so all you have to do is heat, eat & enjoy!

All selections are dropped off at your Abode at your desired time for an easy breakfast, lunch, dinner, or post adventure fuel! Please place order 48 hours prior to your requested delivery time.

DROP OFF BREAKFAST

9" QUICHE | 8 slices

shrimp leek and dill; lorraine (ham, broccoli, cheese); spinach, parmesan, and bacon; or roasted pepper and kale

PANCAKE BOARD | serves 4 people

oven ready pancakes, aged maple syrup, assorted jams, whipped vanilla, sorghum, plain butter

BREAKFAST MEATS | serves 4 people

hardwood smoked bacon, ham steak, chicken apple sausage. par cooked

HASH BROWN CASSEROLE BREAKFAST BAKE | serves 6-10 people

shredded hash browns, cheddar, béchamel

CLASSIC BREAKFAST BAKE | serves 6-10 people

biscuits, country gravy, hash browns, eggs.

BREAKFAST PASTRIES | choose loaf or Bundt pan

banana nut bread, zucchini bread, lemon poppy coffee cake, or sour cream coffee cake

HOT SMOKED SALMON AND BAGEL PLATTER | sold by half-dozen

bagels, cream cheese, olive, cornichon, capers, shaved red onions



FRESH CHEF-PREPARED & DELIVERED MEALS CONT...

GRAB-N-GO BREAKFAST & LUNCH | Gluten free options are available upon request.

BAKED GOODS

All baked good pricing is based off of a half dozen pieces.

MUFFINS

blueberry, gluten free, chocolate

CROISSANTS

plain or chocolate

BAGELS & CREAM CHEESE

bagels: plain, everything, or asiago bagels
cream cheese: plain, strawberry, or honey sriracha

FRESH BAKED CROLINERS

CHEF'S BREAKFAST BREAD

SEASONAL FRUIT CUPS

BREAKFAST BURRITO & SANDWICHES

BREAKFAST BURRITO

farm fresh eggs, promontory cheddar, Pico de Gallo, chipotle crème, polenta, house sausage, spinach tortilla

BREAKFAST SANDWICH

ciabatta bread, peppered bacon, honey baked ham, honey sriracha, cream cheese, scrambled egg

SIGNATURE SANDWICHES AND WRAPS | four boxed lunches

Choose from any of the options below and we'll deliver boxed lunches, ready to pack up for any adventure! Served on your choice of spinach tortilla, whole wheat tortilla, or gluten free bread. Comes with fruit cup or pasta salad, house chips and a chocolate chip cookie.

- Turkey Pesto
- Tuna Salad
- Southwest Chicken
- Ham and Swiss
- Shaved Brisket
- Veggies! Veggies!
- Chicken Salad
- Caprese
- Italian Deli





FRESH CHEF-PREPARED &, DELIVERED MEALS CONT...

PARTY PLATTERS | serve 8-12 people

MEDITERRANEAN

grilled seasonal veggies, pita, hummus, olive tapenade, cucumber feta salad (vegetarian)

SEASONAL FRUIT PLATTER

assorted melons, grapes, mixed berries (vegetarian, gluten free)

BUTTER POACHED SHRIMP COCKTAIL

cocktail sauce, basil mango chutney, lemon

HAPPY HOUR

buffalo wings, crudité, french onion dip, five-layer dip, hummus, pico de gallo, pita chips, tortilla chips

PRIVATE IN-ABODE CHEF SERVICES

PRIX FIXE DINNERS

Let us bring the entire dining experience to you and taste the local flavors of Park City's best chefs from the comfort of your Abode!

Choose from a variety of prix fixe menu options or create your own customized menu.

Pricing varies based on menu selection and may be subject to additional cost for menu customization or additional staffing requirements for groups larger than 6.



PRIVATE IN-ABODE CHEF SERVICES CONT...

STEAKHOUSE 13

APPETIZER | pick one

ROASTED BONE MARROW
topped with creamy poblano rajas and garlic crostini

SNAKE RIVER FARM WAGYU SLIDERS
aged balsamic caramelized onions and cache valley cheddar cheese

SOUP OR SALAD | pick one

STEAK HOUSE SALAD
smoked thick cut bacon , heirloom tomatoes , green onion, blue cheese , and house add ranch

CREAMY CAULIFLOWER BISQUE
with watercress pesto and cold press lemon olive oil

LOBSTER THAI CURRY
with cold press lemon oil and micro cilantro



SIDES

BOURSIN CHEESE MASH POTATOES

GRILLED ASPARAGUS
with citrus gremolata

CLIFFORDS FARM HONEY BRAISED CARROTS

ROASTED BRUSSELS SPROUTS
with high-west bacon jam

BANANA CORNBREAD
with maple honey butter

ROASTED FINGERLING POTATOES

PREMIUM SIDES | additional costs apply

LOBSTER MAC AND CHEESE

BLACK TRUFFLE SMOKED GOUDA MAC AND CHEESE

WILD PRAWNS (3)

GRILLED IN CHIMICHURRI BUTTER

LOBSTER TAIL 4-6 OZ

BACON WRAPPED PRAWNS (5)

FRESH SHAVED TRUFFLES
urbani black winter truffle

FOIE GRAS

PRIVATE IN-ABODE CHEF SERVICES | STEAKHOUSE 13 CONT...

STEAKHOUSE CUTS | *6-8 Oz Prime Cuts*

NEW YORK STRIP LOIN

RIBEYE

DENVER STEAK

HANGER STEAK

NEW ZEALAND LAMB RACKS ½ RACK

SAUCES

RED WINE DEMI GLAZE

PISTACHIO GREMOLATA

ARGENTINIAN CHIMICHURRI

DESSERTS

LEMON CRÈME BRÛLÉE

YUNZO WARM BUTTER CAKE

with vanilla bean gelato

WARM MOLTEN CAKE

with vanilla bean ice cream & High West caramel

PREMIUM STEAKHOUSE CUTS

PRIME USDA FILLET

PRIME USDA TOMAHAWK

4-5 Lbs., feeds 3 people

GOLD LEAF CRUSTED TOMAHAWK STEAKS

4-5 Lbs. and 18kt gold leaf

GOLD LEAF CRUSTED LAMB RACKS

1 rack (8 chops) 18kt gold leaf

WAGYU FILLET (MP)

WAGYU RIBEYE (MP)

WAGYU TOMAHAWK (MP)

KOBE BEEF (available upon request)



PRIVATE IN-ABODE CHEF SERVICES CONT...

HIGH WEST PAIRING MENU

HIGH WEST WHISKEY FLIGHT

a great way to acquaint yourself with our whiskey

1ST COURSE

TRAEGER SMOKED PORK BELLY BITES
with pickled mustard and blueberry, Clifford Farm Honey
Glaze paired with High West Whisky Sour

SMOKED BRISKET SLIDERS
High West black garlic BBQ on Hawaiian rolls,
paired High West Rendezvous Rye w/ passion fruit essence

2ND COURSE

SAVORY WAFFLE & CHICKEN
micro mustard , chorizo and corn waffle, crispy chicken ,
sriracha aioli and topped with micro cilantro, paired with
High West Camp Fire Kentucky Mule

3RD COURSE

GRILLED AND SOUS VIDE HANGER STEAK
grilled asparagus tips, boursin cheese potato, wild
mushroom whiskey sauce, paired with High West Double
Rye Old Fashioned

4TH COURSE

SWEET POTATO AND MOLASSES WARM BUTTERCAKE
infused American praline whiskey salted caramel, liquid
nitrogen ice cream, paired peanut butter whiskey with
roasted marshmallow, chocolate drizzle and hazelnuts.

*Includes 1 flight of High West whiskey, 4-5 cocktails and full
High West table setup. Bartender available upon request.
Minimum 6 guests*



WINE PAIRING MENU

LOBSTER FRITTERS
pared with Moët white on ice and lemon

GRILLED SPANISH PRAWNS
with green Thai curry and scented jasmine rice, pared with
dry riesling

GRILLED LAMBS CHOPS
with pistachio gremolata, paired with Cayman red wine

SEARED DUCK BREAST
with mango chutney wild rice and red wine gooseberry
sauce, paired with Prisoner red wine

DESSERT

paired with Whispering Angel Rose

CHOCOLATE ORB
with salted caramel, cookie brownie and caramel popcorn

LEMON POT DE CREME
with seasonal berries

Sommelier available upon request.



PRIVATE IN-ABODE CHEF SERVICES CONT...

GASTRONOMIC MENU | *Wine pairing available upon request.*

ROASTED BONE MARROW

topped with creamy poblano rajas and garlic crostini's

CONFIT BAKED POTATO

topped with caviar and caramelized onion Boursin cheese, fried chives

UMAMI BITES

yellowfin Hawaiian poke on fried rice cake topped with green onion, sriracha aioli and sweet soy glaze

MAINE LOBSTER THAI CURRY

with cold press lemon olive oil

TAMARINDO SORBET WITH LIQUID NITROGEN

24K gold leaf

WAGYU STEAK WITH BOURSIN CHEESE POTATO FOAM

Urbani black truffle from Italy

LIQUID NITROGEN GELATO WITH WARM BUTTER CAKE

raspberry champagne sauce and fresh honeycomb



PRIVATE IN-ABODE CHEF SERVICES CONT...

BLOODY MARY OR MIMOSA BAR

Mini bison sliders, Hawaiian fried chicken wings, and other signature toppings and mixes. Fresh fruit and berries for mimosa bar with variety of juices. Minimum of 8 guests.

BREAKFAST

FRUITY PEBBLES FRENCH TOAST

SMOKED ROSEMARY MAPLE SYRUP

FRIED FREE RANGE EGGS

THICK CUT BACON

LOCAL SAUSAGE

FRESH BAKED BISCUITS

COUNTRY FRIED CHICKEN BENEDICT
with country gravy

FRESH ORANGE JUICE AND COFFEE



SLIDER & SUNDAE BAR

SNAKE RIVER FARM WAGYU BEEF PATTIES

local baked brioche breads, Cache Valley cheese, chef signature spreads

NASHVILLE FRIED CHICKEN SANDWICH

green onion slaw, Individual fry baskets

LIQUID NITROGEN SUNDAE BAR

2 base flavors (chef menu available) with an assortment of toppings, fresh fruits and syrups

LEMONADES

strawberry or cucumber lime

LOCAL BEERS

PRIVATE IN-ABODE CHEF SERVICES CONT...

ARGENTINIAN COOKOUT

EMPANADAS

with roasted garlic aioli on petite salad

QUESO FUNDIDO

with corn chips and micro cilantro

GRILL OUTS PRIME BEEF RIBS , GRILLED PRIME HANGER STEAK , CHORIZO SALVADORENO

grilled green onion and side of chimichurri rice, fingerling potatoes and grilled asparagus, served with a smoked chimichurri

TRES LECHES ORB

strawberry tres leches w/ passionfruit sauce drizzle on top to reveal the dessert in the orb



BURGERS & BRATS

Includes 1 sausage & 1 burger. Additional protein available upon request.

SAUSAGE

bratwurst, Spanish chorizo, kielbasa, hot Italian, sweet Italian andouille, duck fat hotdog

BURGER

wagyu, bison, lamb, impossible

CHEESE

cheddar, American, swiss, pepper jack, havarti, feta blue cheese, provolone

FRY BAR

steak, sweet potato, onion rings, cajun rub, element BBQ rub, black truffle herbs, asiago parmesan salt & vinegar

ALL THE FIXIN' S

whole grain mustard, yellow mustard dijon, mayonnaise, garlic aioli catsup, red onion, grilled onion, lettuce, tomato bacon, pickles

SWEETS |

brownies & cookies ^{pick one}

apple crisp

blueberry crisp strawberry shortcake

sundae bar





PRIVATE IN-ABODE CHEF SERVICES CONT...

BBQ

STARTERS | includes all

Pimento cheese & crackers, deviled eggs w/
poached shrimp deviled ham, bagel chips

STANDARD PROTEINS | pick two

Texas chopped beef
Pulled pork
Smoked chicken
Kielbasa

PREMIUM PROTIENS*

beef ribs
St. Louis pork ribs
wagyu brisket,
turkey
duck

SIDES | pick three

collard greens
mac & cheese
creamed corn
corn pudding
pinto beans
country green beans
corn on the cob
pasta salad
3 bean salad
mashed potatoes
black eyed peas
white beans
tomato & cucumber salad
house salad
Alabama slaw cornbread
mustard potato salad

SWEET | pick one

brownies & cookies
apple crisp
blueberry crisp strawberry shortcake sundae bar

*additional charge

PRIVATE IN-ABODE CHEF SERVICES CONT...

TACO BAR

PROTEINS

beef barbacoa
chicken tinga
shrimp (+\$12pp)
al pastor (+\$9pp)

SIDES

Spanish rice
black beans
tortilla chips
flour & corn tortilla

ACCOMPANIMENTS

roasted peppers & onion (fajita style)
guacamole
shredded lettuce
shredded cheese
diced tomato
diced red onion
sliced avocado
sliced lime
cilantro
sour cream

SAUCES

pico de gallo
salsa roja
salsa verde





PRIVATE IN-ABODE CHEF SERVICES CONT...

S. E. ASIAN

APPETIZERS

SPRING ROLLS

pork, vegetables, chili sauce

CRISPY TOFU

fried tofu, shrimp paste, citrus marinade
tamarind dipping sauce

YAKITORI

quail, lemongrass, honey, nước chấm, sweet potato,
broccolini, mesquite

VIETNAMESE CULOTTE SALAD

top sirloin cap, "tiger tear" marinade, herb salad, shredded
papaya chilies cashew, red onion

ENTREES

PORK BELLY | for parties under 14 guests

scallion, lemongrass, garlic, citrus, soy, crispy skin

FILIPINO STYLE WHOLE SUCKLING PIG | for parties over 15 guests

stuffed with scallion, lemongrass, garlic, basted
w/ citrus, soy

SIDES

GRILLED MARKET VEGETABLES

grilled seasonal market veg, sel gris, olive oil

MASALA STICKY RICE

sticky rice, popped toasted spices, sesame, scallion lime,
nước chấm

SWEETS

MANGO MOUSSE

mango mousse, coconut, lime, passion fruit macaron,
poached lychee

PRIVATE IN-ABODE CHEF SERVICES CONT...

TAPAS

CHARCUTERIE BOARD

house curated selection of meats, cheeses, accompaniments

BACALAO CROQUETTES

salt cod fritters, preserved lemon, thyme

GRILLED OCTOPUS

sous vide, citrus, herbs, garlic, conserva, charred leek coulis
grilled lemon

ELEMENT GAZPACHO

heirloom tomato, cucumber, roasted garlic, sherry vinegar,
lemon, sourdough, olive oil, herbs

CHILLED GREEN BEANS

Lemon & shaved cured farm eggs

ENTREES |

pick one

PAELLA

bomba Valencia rice & choice of rabbit, chicken, green,
beans, butter beans, artichoke

OR

saffron, garlic, Spanish chorizo, mussel, shrimp, peas,
roasted peppers

WHOLE SUCKING PIG,

garlic-rosemary rub, roasted potatoes, heirloom tomato

SWEETS |

pick one

TORTE DE ALMENDRAS

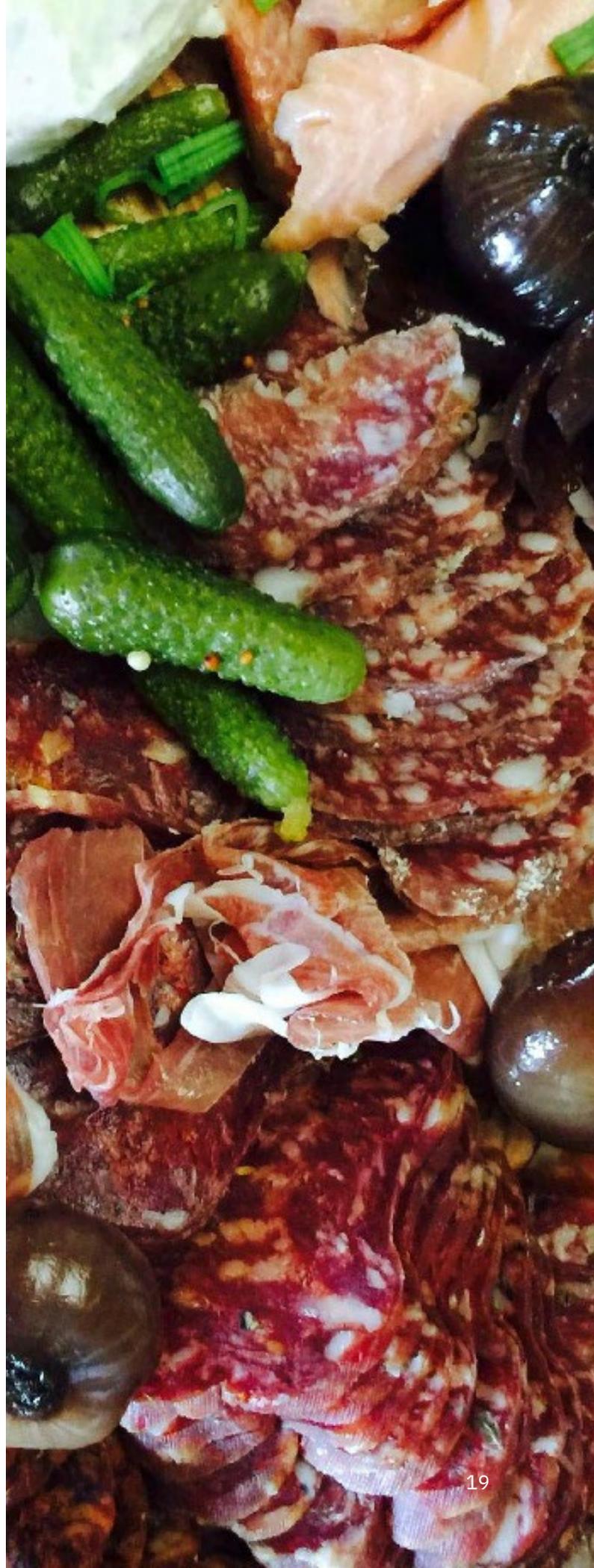
almond, orange, vanilla, farm egg, fresh berries, whipped
cream

TORTE DE MANZANA

apple, apricot, date, cinnamon, vanilla gelato, walnut

ELEMENT "TURRON"

pine nut croquant, brandied chocolate mousse Madagascar
vanilla nougat, dark chocolate, orange brandy, cardamom,
anise sugar, dulce de leche



PRIVATE IN-ABODE CHEF SERVICES CONT...

LIGHT

STARTERS | *pick one*

GRILLED ARTICHOKE

dukkah, labneh, za' atar, preserved lemon

ELEMENT CAPRESE "RIPIENA"

lemon basil ricotta- filled heirloom tomato, sel gris, wrapped in house- pulled mozzarella, olive oil, cracked pepper

MUSSELS SANTIAGO

garlic, chilies, heirloom tomato, lemon, white wine, grilled sourdough

BLACK EYED PEA FRITTERS

sofrito, Italian salsa verde

SALADS | *pick one*

ARUGULA

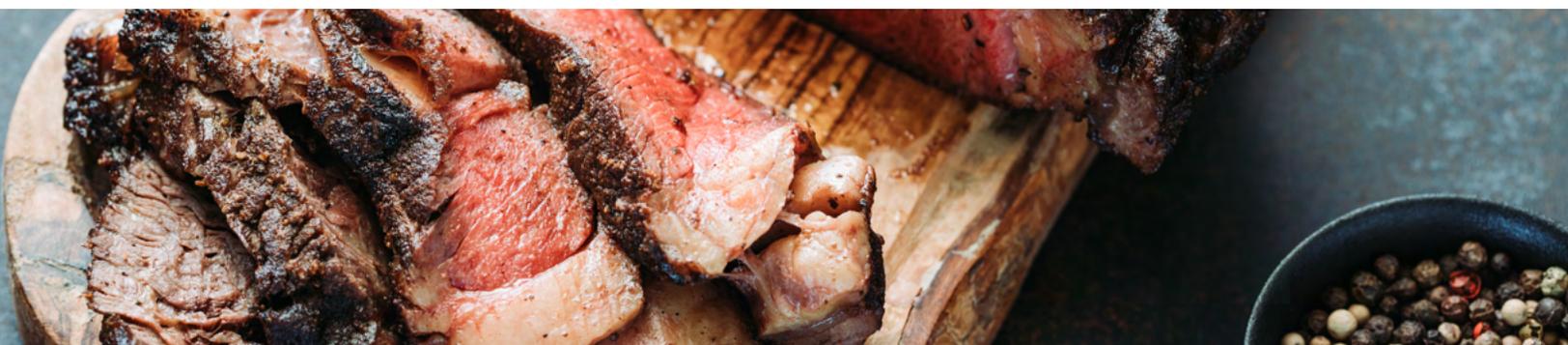
grapefruit, hempseed, avocado grapefruit vinaigrette

KALE

crisp capers, asiago, lemon vinaigrette

MIXED GREENS

charred onion, marinated cucumber, cherry tomato sweet vidalia vinaigrette



ENTREES | *pick one*

WAGYU PICANHA

top sirloin cap, Brazilian spices & herbs, roasted heirloom, potato, grilled asparagus, chimichurri

UTAH GOURMET FREE RANGE ELK TRI-TIP

twice seared & sous- vide, rubbed w/ garlic & herbs succotash roasted brussels

PORK TENDERLOIN

rosemary & garlic marinade, Tuscan white beans grilled broccolini gremolata

CHICKPEA & QUINOA FALAFEL

roasted peppers, herbs, garlic, citrus, grilled market, vegetables hummus

GRILLED UTAH TROUT

braised lentils, grilled escarole, dried lime

SWEETS | *pick one*

MACERATED BERRIES & SPONGE CAKE

vanilla, citrus, torn mint, Chantilly

MANGO MOUSSE

lime, coconut, passion fruit macarons, poached lychee

MEXICAN CHOCOLAE POT DE CREME

cinnamon, ancho, Millcreek chocolate, Chantilly

PRIVATE IN-ABODE CHEF SERVICES CONT...

OFF THE GRILL

APPETIZERS

SHRIMP & CRAB CAKE

shrimp, lump crab, herbs, aromatics, cajun remoulade

HEARTS OF PALM

celeriac, leek confit, cured duck egg

FOE GRAS

seared, thyme & fig gastrique, grilled brioche, pear crisp, rosemary croquant

OYSTERS ROCKEFELLER

spinach, fennel, béchamel, pernod, lemon persillade

BONE MARROW

canoe cut, sauce Bordeaux

SALADS

KALE & CHARD

kale, swiss chard, crispy capers, asiago, roasted shallot, lemon vinaigrette

SHAVED BRUSSELS

brussels sprouts, red onion, local shoots, Fresno chili, whole grain mustard, vinaigrette park city creamery feta, marcona almonds

ELEMENT WEDGE

butter lettuce, roasted tomato, caveman blue cheese, grilled red onion, buttermilk ranch, hardwood smoked bacon

GRILLED CHICORY

muhammara vinaigrette, grilled onion, caraway poppadum



ENTREES

STEAK

Niman ranch or domestic wagyu, picanha, New York strip*, ribeye*, filet*, petite sirloin or chuck eye

WHITE MEAT

Mary' s pumped chicken, turkey tenderloin or pork tenderloin

GAME

Utah gourmet elk tri-tip*, osguthorpe lamb "chuck eye"*, magret duck* or broken arrow ranch wild boar rib chop*

SEAFOOD

Utah trout, whole pompano, cold water lobster tail* line-caught swordfish* or shrimp skewers

SAUCES

chimichurri
truffle maitred' hôtel butter
demi - glace

SIDES | *pick three*

mac & cheese
grilled mexican corn
mashed potatoes
grilled broccolini
grilled asparagus
grilled market vegetable
brochette
herb roasted potatoes w/
garlic confit

SWEETS | *pick one*

brownies & cookies
apple crisp
blueberry crisp
berry shortcake
Mexican chocolate pot de crème

PRIVATE IN-ABODE CHEF SERVICES CONT...

ITALIAN

ANTIPASTO

curated selection of meats, cheese, accompaniments

ELEMENT SUMMER CAPRESE

heirloom tomato, basil, burrata & smoked salt

ORECCHIETTE

fresh summer peas, torn mint

PASTA COLATURA

capellini, olive oil, calabrian chile, parmesan, fresh herbs
cherry tomato

BISTECCA ALLA FIORENTINA

Niman ranch prime short- loin, herb & garlic rub

ROASTED HEIRLOOM POTATOES

garlic confit, herbs

GRILLED MARKET VEGETABLES

sel gris, olive oil, lemon

TIRAMISU

lady finger, espresso, brandy, mascarpone



SEAFOOD

SEAFOOD TOWER

yellowtail crudo, orange, arugula, calabrian chile walnut oil
salmon crudo, meyer lemon, charred broccolini, oysters on
the 1/2 shell, slow poached lobster, slow-poached shrimp,
mussels conserva, accompaniments

SQUASH BLOSSOM

brined green peach, ricotta, marjoram

ARUGULA SALAD

avocado, grapefruit, hempseed, grapefruit vinaigrette

GRILLED ARTICHOKE

dukkha, labneh, za ' atar, preserved lemon

UTAH TROUT EN CARTOCCIO

capers, lemon, thyme, swiss chard, heirloom fingerling
potatoes

SPONGE CAGE W/ MACERATED STRAWBERRIES

Orange scented Chantilly & torn mint

PRIVATE IN-ABODE CHEF SERVICES CONT...

OMAKASE TASTING MENU

AMUSE

kushi oyster, citrus, shallot

BROILED SABLEFISH

miso sake marinade, green apple, leek, long pepper & thyme blini

FLASH SEARED YELLOWTAIL

chilled soba, yuzu, soy, shizo, scallion

KOMBU CURED STEELHEAD

freekeh, burnt onion dashi, crisp tofu "cloud"

PRESERVED MACKEREL CHIRASHI

seasoned rice, smashed cucumber salad, crispy hijiki, tobiko ajitsuke farm egg, bonito flake

BRAISED OCTOPUS

eel sauce, chiles, clementine, dotori "acorn" noodle

INTERMEZZO

ugli fruit, granita, bamboo leaf, buzz button

YAKITORI

quail, lemongrass, honey, nuac mam, sweet potato, broccolini, mesquite

TONKATSU

rilette, ginger, soy, red miso mustard

WAGYU STRIP STEAK | A5 Kobe + MKT price

sel gris, long pepper, kabocha squash, langoustine "lavosh"

GREEN TEA & MANGO

matcha sponge cake, roasted mango, jujube gelée, flambéed meringue



CREATE YOUR OWN DINING EXPERIENCE

Completely customizable menu options tailored just for you and prepared in your Abode by one of Park City's best private chefs. Simply choose your menu items from the following pages to fit your experience.

EXPERIENCE 1

One appetizer, one entrée, and one dessert

EXPERIENCE 2

Two appetizers, two entrées, and one dessert

EXPERIENCE 3

Two appetizers, one soup or salad, two entrées, and one dessert

Additional service staffing fees apply based on group size. Groups of 8 or fewer require one staff member

*Pricing varies based on market price.

**Fresh pasta options available upon request



CREATE YOUR OWN DINING EXPERIENCE CONT...

APPETIZERS & HORS D'OEUVRES

GRILLED STREET CORN

lime mayo, queso cotija, tajin powder

YELLOW FIN TUNA POKE

sweet soy sauce, scallions, jalapenos, nori flakes, roasted sesame seeds, roasted garlic aioli

WATERMELON POKE

sweet soy sauce, scallions, jalapenos, nori flakes, roasted sesame seeds, 24 karat gold, roasted garlic aioli

VIVA LAS VEGAS TEMPURA ROLL

rolled crab and cream cheese mix, topped with spicy tuna, crab mix, sliced lotus root, sweet eel sauce, green tempura bits

SPICY TUNA

spicy tuna, cucumber, scallions, tempura bits

SOUS VIDE & GRILLED KOLBI LAMB CHOPS

pistachio gremolata, micro cilantro

24 KARAT FRIED CHICKEN SLIDER

Clifford farms local honey, house pickles, Hawaiian sweet roll

GRILLED PEARS, PROSCIUTTO, AND GOAT CHEESE FLATBREAD

homemade dough, black mission figs, creamy boursin cheese

GRILLED PRAWNS

green Thai curry, lemon, cold pressed olive oil, red vein sorrel

WILD MUSHROOM BRUSCHETTA

red wine glaze, sourdough crostini, parmesan cheese, micro arugula, garlic aioli

WAGYU SLIDERS

caramelized balsamic onion, horseradish mustard, house pickles, Hawaiian sweet roll

LOBSTER FRENCH FRIES

crispy fries, grilled pineapple Pico de Gallo, micro cilantro, grilled lobster tail, corn mesquite

BISON SMOKED KOREAN SHORT RIBS

sweet soy glaze, scallions

STURGEON CAVIAR FLATBREAD

Homemade sourdough, Boursin cream sauce, micro arugula

SHRIMP COCKTAIL

Baja style shrimp cocktail, cucumber, red onions, jalapeno

LOBSTER ROLLS

smoked lobster meat, dill lemon aioli, buttered roll

KUALA PORK FLATBREAD

grilled pineapple Pico de Gallo, red onion, smoked guava pork, homemade dough



CREATE YOUR OWN DINING EXPERIENCE CONT...

SALADS

SPANISH CAESAR

cilantro caesar dressing, queso cotija, local romaine lettuce from Snuck Farm

MAIN CRAB CAKE

pan seared crab cake, creamy jalapeno dressing, micro salad

PANZANELLA

heirloom tomatoes, marinated cucumbers, red onions, rosemary garlic croutons

STRAWBERRY FIELDS

ripped strawberries, red onion, feta cheese, white balsamic and local honey dressing, mixed greens from Snuck Farm

SOUPS

LOBSTER THAI CURRY

Thai curry lobster bisque, curry poached lobster, micro cilantro

SHRIMP COCKTAIL

Mexican inspired shrimp cocktail, red onion, cucumber, poached shrimp, spicy cocktail sauce

TOMATO AND CUCUMBER GAZPACHO

grilled baguette, cold press micro basil



CREATE YOUR OWN DINING EXPERIENCE CONT...

ENTREES

SEAFOOD

PAN SEARED CHILEAN SEA BASS

Boursin cheese, potatoes, grilled summer melody of vegetables

PAN SEARED SCALLOPS

celery root puree, crispy chicken skins, Spanish salsa verde sauce

BROILED LOBSTER

chimichurri rojo smoked butter, grilled corn mesquite, garlic toast

LOBSTER MAC AND CHEESE

three cheese macs topped with butter poached lobster tempura

POULTRY

WILD MUSHROOM CHICKEN MARSALA

fingerling potatoes, caramelized broccoli

PAN SEARED CHICKEN BREAST

grilled pineapple pico de gallo, cilantro rice

PAN SEARED DUCK BREAST

red wine gooseberry sauce, mango chutney rice

PORK

BACON WRAPPED PORK LOIN

apple cider sauce, braised collard greens, garlic rosemary potatoes

PAN SEARED PORK BELLY

wasabi mashed potatoes, bacon dashi broth, crispy brussels with bourbon jam

STEAK HOUSE

GRILLED & SOUS VIDE FILET MIGNON | 8 oz.

PAN SEARED NEW YORK STRIP LOIN | 8 oz.

GRILLED RIBEYE STEAK | 8 oz.

GRILLED BULGOGI TOMAHAWK STEAK | 8 oz.

GRILLED KOREAN LAMB CHOPS | half-rack

SAUCES | *Choose one*

PISTACHIO GREMOLATA

mint, cilantro, shallots, avocado oil, roasted pistachios

CHIMICHURRI ROJA

roasted red pepper, garlic, shallots, lemon, avocado oil, parsley

OXTAIL DEMI GLAZE

red wine, shallots, oxtail broth, herbs

SPANISH SALSA VERDE

anchovies, parsley, lemon, garlic, olive oil

DESSERT

KEY LIME TART | with vanilla bean whipped cream

WARM BUTTER CAKE | with vanilla bean gelato, fresh berries

CAZOKKIE | with buttermilk caramel, vanilla bean gelato

LEMON CRÈME BRULEE | with seasonal berries



A private chef experience delivered to you or prepared in your Abode by the world class chefs of Riverhorse on Main. We call this offering Riverhorse off Main. Abode Luxury Rentals brings Riverhorse on Main directly to your Abode with our special Riverhorse off Main private chef experience.

Riverhorse on Main is among an elite list of top restaurants in the nation and is one of the oldest and most distinguished restaurants on Park City's historic Main Street. As a 16-year recipient of the Forbes travel guide four-star award, Riverhorse on Main is lauded by restaurant critics and the dining public alike as one of North America's top culinary destinations and a Park City culinary gem.

All meals are available for private in-home chef experiences or as catered drop off. Please inquire for pricing.

Optional service staff can also be added for an additional fee.





RIVERHORSE OFF MAIN CONT...

APPETIZERS

GRILLED CHEESE BITES & TOMATO SOUP SHOOTER
sourdough, promontory cheddar

ROASTED GARLIC & GOAT CHEESE MOUSSE
crostini, pickled cauliflower, sweet peppers,
shallot, micro greens

WILD GAME MEATBALL SKEWERS
buffalo, venison, elk, sweet chipotle BBQ

MARYLAND CRAB CAKES
lump crab, citrus salsa

BUTTER POACHED SHRIMP SHOOTER
poached shrimp, mango, micro basil

ROASTED CHICKEN SALAD
walnuts, grapes, endive

TOMATO BRUSCHETTA CUP (V)
mozzarella, crostini, balsamic reduction, micro basil

CHARDONNAY POACHED PEAR
burrata cheese, pomegranate, balsamic, micro greens

ROASTED WAGYU SLIDERS
shaved beef, caramelized onions, horseradish crème,
focaccia

TUNA TARTARE
sesame rice cracker, ginger wasabi, aioli, tobiko

CHICKEN PARMESAN SKEWERS
house marinara, micro basil

DUCK TOSTADA
corn tortilla, black bean relish, cucumber, cilantro crème,
lime

RIVERHORSE OFF MAIN CONT...

SALADS

CAESAR SALAD

romaine, caesar dressing, diced chicken, shaved parmesan, focaccia croutons

ORGANIC GREENS SALAD

mixed baby greens, shaved radish, grape tomatoes, carrots, red wine vinaigrette, crumbled goat cheese, sunflower seeds

BABY SPINACH LEAVES

blue cheese crumbles, crispy bacon, spiced pecans, balsamic vinaigrette

CAPRESE SALAD

sliced tomato, pesto, fresh mozzarella, micro greens, lemon, balsamic reduction

BEET & KALE SALAD

baby kale, roasted beets, crumbled feta, orange segments, mint, red onion



ENTRÉES

MEXICAN WHITE SHRIMP SCAMPI SKEWERS

TOMATILLO CHICKEN ENCHILADAS

BRAISED BEEF SHORT RIBS | 6 oz
mushroom crème

TERIYAKI WAGYU BEEF SKEWERS | 6 oz
house teriyaki sauce

CHILI LIME ROASTED CHICKEN
sweet chipotle bbq pulled pork

SCOTTISH SALMON

lemon herb panko crusted, roasted tomato cream

CHICKEN PARMESAN

house marinara, mozzarella

RIVERHORSE OFF MAIN CONT...

STARCHES

MASHED POTATO

JASMINE RICE PILAF

SPANISH RICE

GEMELLI PASTA
with house marinara

THREE CHEESE MAC & CHEESE

ROSEMARY ROASTED
FINGERLING POTATOES

CHEDDAR CHEESE GRITS

SCALLOPED POTATOES

LEMON SCENTED QUINOA
with pine nuts & fresh parsley

VEGETABLES

BUTTERED ASPARAGUS

BUTTERED CARROTS

BLISTERED GREEN BEANS

ROASTED VEGETABLE BLEND

DESSERTS

DARK CHOCOLATE CAKE

WHITE CHOCOLATE CRÈME
BRULEE

BLACKBERRY LAYER CAKE



CHEF & CATERING MENU TERMS

PRIX FIXE MENUS

These menus have been curated with the help of both our Concierge Team and culinary partners to create an amazing dining experience. For prix fixe menus that require a choice of one, please select the one item from that section that you would like your guests to enjoy. If you would like to offer a choice between several items, the menu price may increase based on the modifications you request. This increase is due in part to additional prep and cooking required by our culinary partners as well as the need to purchase additional menu items to anticipate/prepare for varying the menu.

CHEF ACCESS

For in-person cooking, the culinary team will plan on arriving at your Abode 1.5 - 2.0 hours before your desired mealtime. When possible, a member of our Concierge Team will meet the culinary team on site and grant them access to your Abode, so you will not have to be present. For catering and drop-off services, the culinary team, if desired, can make the delivery touch free by coordinating your delivery time and then can place the item(s) on the front doorstep (and not enter the Abode). Otherwise, the chef will place the hot items in the oven for holding and the cold items in the refrigerator. A member of the Concierge Team will arrive on-site shortly before your requested mealtime to set-up/arrange the food items.

DELIVERY FEES

Catering and drop-off services (where a chef prepares items off-site) have a delivery fee for any orders under \$500. For orders above \$500, the delivery fee is waived. Multi-day/meal deliveries may be consolidated, and each individual delivery is subject to a delivery fee.

GRATUITY & TAXES

Gratuity for the culinary team has been built in to menu pricing. If the Concierge Team or culinary partners exceed your expectation you are more than welcome to compensate them additionally. If you would like us to add this to your invoice with Abode, please let us know. Unless otherwise previously mentioned in writing, all prices include state and local taxes. Last minute requests or customizations may be subject to additional fees, as noted throughout this document.

SERVICE CHARGES

Abode charges a 10% service fee for any chef services procured on your behalf. This helps to cover the cost of the credit card transaction fees. The Concierge Team charges a 20% service fee for any chef services procured on your behalf. This is for their work with the chef to create an amazing dining experience for you and your guests. These fees are included in all presented menu prices.

BILLING

All charges for services procured in this document will be added to your balance due with Abode and charged to the credit card we have on file. Your credit card will be charged once you confirm your order. By procuring any of the items in this document you are agreeing to these terms of service.

CANCELLATION OF SERVICE

Please note that certain service providers may have different cancellation policies or change fees, which our Concierge Team will make you aware of. Abode's standard cancellation policy is based on the number of days cancelled from the date of service, and refund amount minus concierge service fees:

15 days or more, receive a 100% refund

10 - 14 days, receive a 75% refund

5 - 9 days, receive a 50% refund

3 - 4 days, receive a 25% refund

0 - 2 days, no refund



IT'S TIME TO LIVE YOUR STORY...

Contact our Concierge Team today to start planning
your holiday getaway #OnlyAtAbode

concierge@abodeluxuryrentals.com | (435) 214-1496