

# Campfire Cookouts

## APPETIZERS

*Summer Vegetable Crostini*  
House Baba Ghanoush, Aged Gouda

*Local Artisan Meats and Cheeses*  
Fresh Baked Bread From the Brighton Bakery

## MAINS

*Fire Roasted Chicken Leg*  
Asparagus and Sweet Onions, Hearth Baked Polenta, Roasted Tomato Coulis

*Wagyu Flank Steak*  
Fireside Potatoes, Spicy Broccoli, Compound Butter, Wasatch Lodge Chimichurri, Blistered Sweet Peppers

*Campfire Style Idaho Trout en Papillote*  
Roasted Garlic, Heirloom Tomato, Scallions, Fresh Citrus  
*Hearth Baked Jalapeno Cheddar Biscuits*  
Chopped Brisket, House Made BBQ Sauce, Compound Butter, and Pickled Red Onions

## SALADS & SIDES

*Marinated Cucumber and Tomato Salad*  
Creamy Tarragon Vinaigrette, Fresh Herbs, Local Feta

*Summer Vegetable Orzo Salad*  
Lemon Vinaigrette, Arugula, Goat Cheese

*Fire roasted Utah Sweet Corn*  
*Local Fruit and Vegetables*  
*Honey Glazed Cornbread*

## DESSERTS

*Dutch Oven Strawberry Long Cake*  
Fresh Chantilly Cream, Strawberry Basil Syrup

*Hobo Banana Sundae*  
Fire Roasted Banana, Chocolate, Marshmallow, Bordeaux Cherries, Vanilla Bean Ice Cream