

CAMP SARIKA  
BY  
AMANGIRI

CAMP SARIKA LUNCH  
starters

**chips and dips**

white corn tortilla chips, fire roasted salsa, guacamole, queso jalapeno dip

**nosh board**

crudités, roasted red pepper hummus, domestic charcuterie, utah creamery cheese, pickled heirloom vegetables

**tender kale salad**

edamame, bell pepper, carrots, whole grains granola, miso-sesame dressing

**cobb salad**

avocado, heirloom tomatoes, native petite greens, cucumber, hard-boiled egg, and feta with mango dressing

**add a choice of protein: grilled organic hen, flat iron steak, gulf shrimp or atlantic salmon**

**ahi tuna poke bowl**

spicy ahi tuna, avocado, edamame, radish, cucumber, nori and ginger

**uintah honey chili glazed halibut**

grilled asparagus with heirloom tomato vierge

**crispy chicken sandwich**

brussel sprout slaw, cucumber, toasted pepita with gochujang glaze

**canyon bbq wagyu taco**

pineapple pico de gallo, pickled sweet pepper, white corn tortilla

**wagyu burger**

house made brioche bun with lettuce tomato, onion and utah white cheddar

sweet

**desert berries lemon tart**

arizona berries with citrus scent and lemon pastry cream

**oatmeal crème pie**

prairie oatmeal cookies filled with vanilla crème

**house sorbet and gelato**

chef's selections of frozen treats