

Glitretind Restaurant

7700 Stein Way 84060-5132 · +18669960034 · Updated: Jan 14, 2026

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FIRST COURSE 9

Celery Cream & Lobster Soup	\$17.00
celery threads, trout roe	
Farmer Jones Baby Romaine	\$13.00
crisp prosciutto, red onion, rogue blue cheese	
Baby Romaine Salad	\$9.00
crisp prosciutto, cantaloupe, smoked blue cheese dressing	
Organic Speckled Green Salad	\$13.00
roasted fuji apples, fennel, utah honey vinaigrette	
Seared Foie Gras	\$23.00
shallot pear tarte tatin, ginger	
Roasted Baby Beets & Local Goat Cheese	\$14.00
red greens, borscht, pistachios, pistachio brittle	
Braised Pork Belly	\$16.00
wild boar pâte, pickled vegetable terrine, crème fraîche, micro celery	
Seared Sea Scallops	\$18.00
green tea soba noodles, grapefruit green tea broth, pummelo & micro-watercress, blood orange gelee	
Beef Tartare & Octopus	\$19.00
black peppered marcona almonds, arugula, mojo roja sauce	

MAIN COURSE 9

Spanish Turbot	\$37.00
marcona almond-yukon gold potato purée, meyer lemon, green bean sauce	
Kobe Pot Roast	\$28.00
sunday night vegetables, creamed potatoes, horseradish	
Filet Of Double R Ranch Beef	\$44.00
parsley german butterball potatoes, brussels sprouts, poivrade sauce, creminelli lardo	
Veal Porthouse	\$46.00
winter root purée, foie gras, parsley sauce	

Lamb Chop & Braised Shoulder	\$34.00
smoked baby potatoes, bitter broccoli, sunchoke purée, mint, pickled mustard seeds	
Duck & Waffles	\$38.00
duck breast & leg confit, wild rice waffles, salsify, maple duck jus	
Winter Squash Risotto	\$27.00
shepherd's dairy goat cheese, minus 8 reduction, herb salad	
Rosemary Roasted Cobia & Clams	\$35.00
kurizo, marble potatoes, cipollini onions, clam butter broth	
Rocky Mountain Elk Tenderloin	\$49.00
spatzele, tuscan kale, wild mushroom-huckleberry ragout	
FINALE 10	
Citrus Poached Pear	\$9.00
brown butter cake, goat cheese mousse, orange blossom gelato, marcona almonds	
Chocolate Banana Cream Pie	\$9.00
milk chocolate pudding, peanut crunch, banana sorbet	
Five Spice Pumpkin	\$9.00
white chocolate pumpkin mousse, pumpkin french toast, candied fennel, five spice gelato	
Coconut Rice Pudding	\$9.00
tropical fruit salad, pineapple shaved ice, coconut sorbet	
Plum Tart	\$9.00
roasted plums, plum gastrique, vanilla gelato	
Pistachio Baklava Cheesecake	\$9.00
crispy phyllo, spiced cheesecake sauce, pistachio crumble, pistachio gelato	
Chestnut Black Forrest	\$9.00
chestnut mousse, soft chocolate cake, chocolate cherry gelato	
Caramel Apple Cake	\$9.00
green apple mousse, spice sponge cake, salted calvados caramel sauce, green apple sorbet	
Chocolate Orange	\$9.00
grand marnier chocolate brûlée, crispy cocoa meringue, chocolate sorbet, white chocolate foam	
Six Handmade Chocolates	\$13.00