

DINNER AT CAMP SARIKA

UTAH BARBECUE

STARTER

Corn Bread (V, G, D)

Butter

SALADS

Greek Salad (D, V)

Heirloom Tomato, Cucumber, Feta, Onions

Watermelon Salad (VG)

Mint, Orange, Xeres Vinegar

BARBECUE

Brisket

Chicken Wings

Pork Ribs

Corn on the Cob (D) | Macaroni and Cheese (D, G) | Sweet Chili Brussels Sprouts (VG)

DESSERT

Blueberry Pie (D, G)

(D) Dairy

(G) Gluten

(N) Nuts

(VG) Vegan

(V) Vegetarian

All prices are in USD and subject to a 18% service charge and 8.35% government tax.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

DINNER AT CAMP SARIKA

ITALIAN

STARTERS

Octopus Salad

Potatoes, Kalamata Olives, Celery

Eggplant Parmesan (D,V)

Eggplant, Parmesan, Tomato Sauce

ENTREES

Tortelli di Magro (D, G, V)

Ricotta, Spinach, Brown Butter, Wild Sage

Osso Bucco Milanese (D)

Saffron Risotto, Braised Veal Osso Bucco, Gremolata

DESSERT

“Baked Alaska”

Pistachio Ice Cream, Amarena Cherries, Italian Meringue

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(G) Gluten

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DINNER AT CAMP SARIKA

ASIAN

STARTER

Pork and Chives Dumplings (G)

Dipping sauce, Scallions, and Red Pepper Salad

Hamachi Sashimi

Ponzu Glaze, Seasonal Grilled Stone Fruit

Shiso-Chive Vinaigrette, Pickled Daikon

ENTREES

Sweet & Sour Fried Chicken

Roasted Banana Ketchup, Herbs, Papaya Relish

Beef Miso Ramen (D)

New York Steak, Spicy Butter, Crunchy Garlic, Soy-Marinated Egg

DESSERT

“Panna Cotta” (G, D, N)

Oolong Syrup, Peach, Almond Cookie

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DINNER AT CAMP SARIKA

MEXICAN

STARTERS

Tortilla Soup (VG, D)

Fire Roasted Tomato Chili Broth, Avocado, Cilantro

Tuna Tostada

Yellowfin Tuna, Salsa Macha, Avocado Mousse

ENTREES

Sope de Picadillo (D)

Tomato and Beef Stew, Corn Masa Tartlet, Black Bean Puree

Chicken Mole (N)

Chicken Breast, Coloradito Mole, Rice, Corn Tortilla

DESSERT

Tres Leches (G, D)

Vanilla Cream, Red Fruit, Cardamom Caramel, Herbs

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