



starters

House Cured Meats and Charcuterie, Pickles and Cherry Mustard
16

Semolina Fried Calamari, Black Aioli, Sweet Chile Salad
13

Duck Confit, Alsatian Style Cabbage, Parsley and Rye
16

Crispy Berkshire Pork Belly, Herbed White Beans, San Marzano Marmelletta
14

**Goldener Hirsch Fondue, Melted Gruyere, Emmentaler,
Appenzeller and Vacherin with Apples and Bread**
36

Escargot with Candied Garlic and Armagnac, Herb de Provence
15

**Curry Jumbo Lump Crab Cake with Kaffir Lime and
Ginger Tartar Sauce, Cilantro Frites**
16

soups and salads

Daily Soup
9

French Onion
10

Gem Lettuces with Burgundy Poached Pear
Oregon Bleu Cheese and Pistachio
10

Arugula with Crispy Pancetta and Shiitake, Shepherds Chevre, Verjus Dressing
12

Hearts of Romaine, Brioche, Toasted Parmesan, Spanish White Anchovy
10

Wedge of Crispy Iceberg, Spicy Feta Remoulade, Pepper Bacon
12

The Goldener Hirsch strives to use local, organic and sustainable product throughout our menu

575 Royal Street • Silver Lake Village • Park City, Utah
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mains

Goldener Hirsch Wiener Schnitzel, Herbed Spätzle, Crispy Capers,
Thyme and Citrus Beurre Blanc, Fennel Glazed Carrots
35

Cast Iron Seared Ahi, Green Carnarolli Rice, Pancetta with Horseradish Consommé
33

Rocky Mountain Elk Flank Steak, Creamed Parsley,
Candied Garlic and Ricotta Potatoes
36

Morgan Valley Lamb Rack, Merguez Sausage and Sunchoke Crepinette,
Brussel Sprouts
38

Braised Domestic Rabbit with Riesling and Mustard, Green Olives,
Golden Raisins, Wild Rice and Goat Cheese Waffle
32

Steak Frites, Prime Bone-in Rib Chop, House Cut Fries
42

Choucroute, Braised Pork in Mustard, Boudin Blanc, Crispy Cured Belly with
Riesling Sauerkraut and Ruby Potatoes
30

Niman Ranch Short Rib "Bourguignonne", Chanterelles, Pearl Onions,
Finn Potatoes and Leek Fondue
32

Seared Diver Scallops, Celery Root and Cauliflower with Apple Cider Braised Hen of
the Wood Mushrooms, Scallion Pistou and Chile-Truffle Cream
33

Poulet Rouge on the Grill with Chile and Lemon, Chevre Whipped Potatoes,
Glazed Carrots and Tellicherry Jus
29

Daily Fish

DQ

Executive Chef, Michael J. Showers
Chef de Cuisine, John Minichino

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