2 Cups Black sesame gelato Moscow mule sorbetto Olive oil tea cake
Aerie Restaurant at Snowbird IPA poached pork bratwurst, pretzel bread, sweet hot mustard
Avenues Proper Pork belly, smoked apple sauce, succotash, Banyuls vinaigrette
Beehive Cheese Cheese and pairings
Blue Boar Inn Wild boar Swedish meatball in a caramelized onion demi with a lingonberry jam
Bohemian Brewery TBA
Caffe Ibis Coffee; coffee drinks
Cena Ristorante Seafood escabeche, verde sauce, lemon cracker; ice cold watermelon-basil shooter
Chabaar Beyond Thai Curry puff Popcorn tofu Curry Thai iced tea
Fire and Slice Mobile Wood Fire Pizza Margherita pizza Oven baked herb goat cheese Parmesan rosemary flat bread
Flourish Bakery Sweet & savory focaccia Sweet & savory hand pies
Franck's Caramelized pork cheek, smoked onion, roasted almond, pickled olive oil, Fresno chili, fried garlic, coriander
Garage on Beck Fried Mormon funeral potatoes
Garden Café at Grand America Shrimp ceviche tostada Tuna tataki, avocado, sesame oil Assorted macarons

Glitretind at Stein Eriksen Lodge Fatty pork shoulder ribs, black & blue barbeque sauce Farro salad, Utah peas, local feta, mint, parsley, basil, lemon, Real Salt
Harbor Seafood And Steak Company Surf and turf
Lake Effect Pulled pork sliders, chipotle BBQ, pickled slaw
Martine Sweet corn and crab salad
Meditrina Spiced pork rillettes, husk cherry pico; heirloom tomato shooter, Parmesan grissini
Montage Deer Valley Hamachi crudo, Bourbon pickled peach, avocado mousse, tapioca puff
Park City Culinary Institute Ajo blanco, a cold Spanish soup made of bread, crushed almonds, garlic, water, olive oil, salt and vinegar
Provisions Crispy fresh duck rolls, herbs, shiitake, ginger, sesame hoisin
Riverhorse On Main Foie gras toast; strawberry rye
Solitude Mountain Resort Corn custard Stone fruit salad
Stoneground Kitchen Farinata, duck salumi, red wine pickled grapes, snap peas
Table X House sourdough bread & garden chimichurri, mozzarella & chourice Zucchini - garlic crunch, radish, cured egg yolk, crème fraîche Goats milk pudding - garden mint, 6 year aged balsamic and candied nuts
The Brass Tag at Deer Valley Resort Chilled avocado soup with vertical farms micros and cilantro crema
The Copper Kitchen Compressed melon with feta, balsamic, Fresno peppers, and mint
The Copper Onion Smoked duck confit boudin with beer mustard, pickled green tomato, house saltine cracker
Tuscany Charred house focaccia, Taleggio cheese, peppadew preserve, micro basil

Whiskey Street / White Horse Grilled farmers cheese, heirloom carrots, radish, summer greens, pine nuts
Vertical Diner Killer seitan tacos, Cali's Natural Foods shredded seitan with roasted peppers and onions, potato skins, jalapeno, pineapple and smokey sweet sauce topped with tofu sour cream and cilantro-lime spinach and carrot shreds (not gluten free) Jackfruit and kimchi tacos (gluten free), mesquite shredded jack fruit, kimchi, garlic aioli, guacamole, cilantro-lime spinach and carrot shreds, and cilantro (gluten free)
Desserts
Bakers Dozen Chocolate dipped strawberries
Christina's Cakes Assorted mini-cupcakes
Deer Valley Resort Tiramisu on a stick
Red Butte Chocolate dipped coconut macaroons
Montage at Deer Valley Mirabelle plum pate de fruit wine grape vinegar, vanilla sugar
Les Madeleines Mini tartlets
Auntie Em's Bakery Assorted mini pies and cookies
Stein Eriksen Lingonberry almond cakes, pistachio damants, rosemary biscotti
Süss Cookies Assorted cookies
Salt Lake Community College Passion fruit french macaroons and black pepper molasses cookies
Wasatch Creamery Salted Oreo ice cream