

**Farm to Table Dinner
at Legends Bar & Grill
August 10, 2018**

Heirloom Tomato Gazpacho
gold creek parmesan tuille, chili oil, cucumber foam

Orangetti Squash & Zucchini Croquette
lemon spinach, garlic scape vinaigrette, crispy chicken
skin

Utah Trout and Pawmaws Potato Cake
arugula, slide ridge honey wine vinegar, pickled
anaheim, Utah pesto

**Traeger Smoked Canyon Meadows Ranch
Brisket**
Tagges black berry – high west whiskey bbq, creamy
Tagges corn cake, pepper fennel slaw

Local Peach Ice Cream
warm stone fruit chutney, wafer roll

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