urban HILL

desserts

a cherry tale 19
cherry compote, vanilla-cherry mousse, chocolate cake, chocolate crumble

smoke and mirrors in the valley 18
milk chocolate crémeux, frangelico caviar, hazelnut profiterol, mandarin sorbet

burning love 17
crème brûlée, caramelized sugar, spiced berries, red velvet croutons

skihive 16
goat cheese-fig ice cream, honey butter polenta cake, beehive meringue

sticky toffee pudding 15
date cake, warm toffee sauce, vanilla ice cream

seasonally crafted ice creams & sorbets $5 | $14
featuring a rotating selection of chef-crafted flavors
ask your server for this week's offerings

affogato 9
idle hands espresso, vanilla ice cream

post dinner libations

carajillo 13
cimarron reposado tequila, licor 43,
wahaka 'zaponauta' cafe y mezcal, idle hands espresso

the last pour 16
an amaro shakerato, ramazzotti, braulio, cultivato, suze, grated coffee bean

faccia brutto nocino 14
italian style liquor made from green walnuts with notes of baking spice

dow's colheita 2007 19
touriga nacional, touriga francesa, tinto cão, roriz

vieira de sousa 10 year tawny port 14
douro valley, portugal

cascina montagnola sornione 24
piemonte, italy

Executive Pastry Chef Romie Mangini-Fisher - Beverage Manager Elizabeth Sullivan

All desserts are house-made at Hill's Kitchen Park City by our talented pastry team.