

Y

snacks

everything hawaiian bread 10
 lodge cultured butter, black lava salt
 butter service \$5

yukon potato 12
 potato chips, olive oil potato puree, umami seasoning

endive 12
 roasted beets, pistachio dukkha, Boursin

tuna hand roll 20
 tuna, wasabi mayo

caviar hash browns 28
 triple ooo ossetra caviar, koji cream, chives

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appetizers

hiramasa crudo* 30
 citrus cured hiramasa, apple vierge

salade rouge 25
 pickled beets, cacao beet puree, gracie’s farm lettuces

sunchoke and oca salad 24
 crispy sunchoke, oca confit, pickled ramps, sunflower seeds

miso butternut squash soup 22
 mushroom cream, roasted mushrooms

gracie’s sunchoke & leek soup 22
 roasted leeks, sunchoke & potato parisienne

tagliatelle 30
 truffle butter, herb bread crumbs, parmesan

scallops* 35
 orange & carrot nage, concentrated carrot, pickled carrot

foie gras* 38
 cranberry & pomegranate glaze, orange vierge, brioche croutons

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entrees

agnolotti 45
 sweet potato nage, potato hay

striped bass* 58
 tapioca crisp, saffron lemon gel, orange butter

varlaks salmon* 56
 tobiko dill sauce, tzatziki, cornichon

pork chop* 55
 mustard seed velouté, apple chutney foam, huitlacoche polenta

mary’s chicken 54
 gracie’s farm vegetables, pistachio puree

wagyu tenderloin* 80
 celery root puree, tempura turnips, brown butter pommes puree

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*we are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.

For your convenience, a 20% gratuity will be added to all parties.