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snacks

everything hawaiian bread 12
lodge cultured butter, black lava salt
butter service $5

caviar hash browns 28
calvisius caviar, koji cream, chives

roasted garlic pepper arancini 24
mozzarella, red pepper tapenade

cucumber and tuna* 25
ahi tuna, compressed cucumber, avocado, wild rice

lobster roll* 26
brioche, chive mayo, celery

pumpkin tart 26
pepita, kabocha, butternut

appetizers

hiramasa crudo* 30
basil cucumber jus, wasabi, lemon, compressed green tomatoes

celery root soup 25
roasted brown butter apples, pepitas

snap pea salad 30
whipped ricotta, curly kale, sunflower dukkah, lemon

beet carpaccio 28
yuzu tofu, spiced walnuts, apricots

scallops* 38
asian pear, yuzu kosho, saffron, orange

agnolotti 38
corn, sabayon, blossom, masa

entrees

mezzaluna 42
hazelnut, pear, balsamic, brown butter

lobster* 47
poached lobster, ravioli, baby squash, guajillo

chilean sea bass* 68
shiro miso, forbidden rice, red curry, coconut, scallion

turbot* 65
celeriac, fumet, maraconnas

pork chop* 66
apple mustarda, squash, maple

lamb rack* 68
rosemary potato pave, carrot, moroccan spice

wagyu tenderloin* 80
miso, sweet potato, wild mushroom

20 oz utah ribeye* 140
jojo fries, grilled carrots, rapini, bearnaise

Chef de Cuisine Connor Holdren

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

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