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snacks

everything hawaiian bread	12
lodge cultured butter, black lava salt butter service \$5	
squash blossom	25
pea ricotta, lemon, wasabi peas	
spicy salmon*	22
harissa, bagel chip, sesame	
caviar hash browns	28
calvisius caviar, koji cream, chives	
roasted garlic pepper arancini	24
mozzarella, red pepper tapenade	
cucumber and tuna*	25
bluefin tuna, compressed cucumber, avocado, wild rice	

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appetizers

hiramasa crudo*	30
basil cucumber jus, wasabi, lime, compressed green tomatoes	
watermelon gazpacho	25
compressed melon, cucumbers, sweet peppers	
snap pea salad	26
whipped crème fraiche, curly kale, sunflower dukkah, lemon	
golden beets	26
whipped goat cheese, frisée, cacao beet puree, candied walnuts	
tagliatelle	28
pistachio pesto, fresno chilies, herb bread crumbs, parmesan	
scallops*	35
sunchoke, caramelized cauliflower, golden raisin, marconas	
soft shell crab*	35
cherry tomatoes, corn, thai basil, rémoulade	

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entrees

gnocchi	42
parmesan cream, basil pesto, rapini, wild mushrooms	
lobster*	47
poached lobster, ravioli, green curry, asparagus	
chilean sea bass*	62
shiro miso, forbidden rice, red curry, coconut, spring onions	
king salmon*	61
fennel, vadouvan, Israeli couscous, dandelion greens	
pork chop*	55
brown butter apple, maple glaze, parsnip	
lamb rack*	68
rosemary potato pave, carrot, moroccan spice, zaatar	
wagyu tenderloin*	80
maitake, spring peas, cippolinis, roasted garlic, koji	
utah ribeye for two*	mp
frites, mushroom jus	

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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, shellfish or eggs may increase your risk of foodborne illness.

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