Y U T A

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

squash blossom* 25
roast chili ricotta, lemon, espelette

appetizers

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

watermelon gazpacho 25
compressed melon, cucumbers, sweet peppers

snap pea salad 26
whipped ricotta, curly kale, sunflower dukkah, lemon

beet carpaccio 28
yuzu tofu, spiced walnuts, apricots

scallop* 28
asian pear, yuzu kosho, saffron, orange

soft shell crab 35
cherry tomatoes, corn, thai basil, rémoulade

agnolotti 34
corn, sabayon, blossom, scallion

entrees

pappardelle 38
arrabbiata, ratatouille, parmesan crumble

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

chilean sea bass* 65
shiro miso, forbidden rice, red curry, coconut, scallion

king salmon* 61
fennel, vadouvan, couscous, trout roe, dandelion greens

pork chop* 55
mustarda, peach, black garlic

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

wagyu tenderloin* 80
pickled chanterelle, spring peas, roasted garlic, koji

utah ribeye* mp
jojo fries, grilled carrots, rapini, bearnaise

*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.