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snacks

everything hawaiian bread	10
lodge cultured butter, black lava salt	
butter service \$5	
yukon potato	12
olive oil potato puree, umami seasoning	
endive	12
roasted beets, pistachio dukkha, boursin	
spicy tuna bites	20
umami mayo, nori cracker, harissa	
caviar hash browns	28
calvisius caviar, koji cream, chives	
tempura squash blossoms	25
shrimp, tomato tea, tomato salt	

appetizers

hiramasa crudo*	30
citrus cured hiramasa, cucumber gazpacho,	
hawaiian heart of palm coconut mousse	
salade verte	25
baby gem, avocado mousse, green garlic aioli	
sunchokes and oca salad	24
crispy sunchokes, oca confit, pickled ramps, sunflower seeds	
strawberry rhubarb gazpacho	21
olive oil poached rhubarb, honey granules, lime gel	
tagliatelle	30
truffle butter, herb bread crumbs, parmesan	
scallops*	35
corn cream, corn curry, summer squash	
foie gras*	38
huckleberry glaze, blackberry consomme, brioche croutons	

entrees

pea and goat cheese agnolotti	45
spring pea nage, potato hay, spring peas	
gnocchi	47
taleggio cream, truffle streusel, mushrooms	
striped bass*	58
tapioca crisp, saffron lemon gel, orange butter	
pork chop*	55
mustard seed velouté, potato pave, potato and parsnip ecrasee	
varlaks salmon*	61
white asparagus, citrus hollandaise, chicken sausage	
morel mushroom	
elk chop*	70
carrot puree, glazed carrots and turnips, puffed quinoa	
dry aged duck	60
smoked cauliflower, cauliflower puree, verjus gel	
wagyu tenderloin*	80
artichoke puree, tempura artichokes, brown butter pommes puree	

*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.