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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	
squash blossom*	25
roast chili ricotta, lemon, espelette	
appetizers	
hiramasa crudo*	30
basil cucumber jus, wasabi, lemon, compressed green tomatoes	
chilled heirloom soup	25
gracies heirloom tomato, coriander, sherry, cucumber	
snap pea salad	26
whipped ricotta, curly kale, sunflower dukkah, lemon	
beet carpaccio	28
yuzu tofu, spiced walnuts, apricots	
scallops*	35
asian pear, yuzu kosho, saffron, orange	
agnolotti	34
corn, sabayon, blossom, masa	
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	
halibut*	65
celeriac, fumet, hazelnut	
pork chop*	55
mustarda, plum, black garlic	
lamb rack*	68
rosemary potato pave, carrot, moroccan spice	
wagyu tenderloin*	80
grilled asparagus, spring peas, roasted garlic, koji	
utah ribeye*	mp
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.