

Y

U

T

A

snacks

everything hawaiian bread 10
 lodge cultured butter, black lava salt

baby artichokes 20
 potato foam, puffed rice, quinoa

tempura squash blossoms 20
 shrimp, tomato tea, tomato salt

crab tart 24
 yuzu gel, thai chili, celery leaf

caviar hash browns 28
 triple ooo ossetra caviar, koji cream, chives

appetizers

hiramasa crudo* 30
 citrus cured hiramasa, apple vierge, candied buddha's hand

mango leche de tigre marinated tuna* 31
 avocado, tomatoes, shallots, furikake, radishes, sweet peppers

chilled cucumber yogurt soup 25
 pickled vegetable, toasted almonds, mint lemon cream

gracie's beets 22
 roasted beets, citrus slices, saba vinaigrette

sunchokes and oca salad 24
 crispy sunchokes, oca confit, pickled ramps, sunflower seeds

tagliatelle 30
 truffle butter, herb bread crumbs, parmesan

scallop and summer squash* 35
 scallop, cucumber, asparagus tips

entrees

lobster tortellini* 68
 lobster bisque, celery root, lobster tail

agnolotti 52
 potato hay, parmesan broth, chives

varlaks salmon* 56
 citrus glaze, almond foam, red pepper crumb

striped bass* 58
 miso, ajo blanco, pickled cantaloupe, saffron-lemon gel

mary's chicken 54
 king mushrooms, roasted cipolini onion, herb polenta puree

elk chop* 70
 charred broccolini puree, smoked potato, fermented plum

lamb loin* 75
 pistachio persillade, eggplant galette, mint, greek yogurt

wagyu tenderloin* 80
 mushroom potato parmesan pave, chanterelles,
 truffle jus

*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.