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## snacks

<b>everything hawaiian bread</b>	10
lodge cultured butter, black lava salt	
<b>baby artichokes</b>	20
potato foam, puffed rice, quinoa	
<b>sesame hand roll</b>	20
wasabi mayo, tuna	
<b>tempura squash blossoms</b>	24
shrimp, tomato tea, tomato salt	
<b>crab tart</b>	24
yuzu gel, thai chili, celery leaf	
<b>caviar hash browns</b>	28
triple ooo ossetra caviar, koji cream, chives	

## appetizers

<b>hiramasa crudo*</b>	30
citrus cured hiramasa, apple vierge, candied buddha's hand	
<b>mango leche de tigre marinated tuna*</b>	31
avocado, tomatoes, shallots, furikake, radishes, sweet peppers	
<b>chilled corn soup</b>	25
buñuelo, lavender, corn puree	
<b>gracie's beets</b>	22
roasted beets, citrus slices, saba vinaigrette	
<b>sunchokes and oca salad</b>	24
crispy sunchokes, oca confit, pickled ramps, sunflower seeds	
<b>gracie's tomato salad</b>	26
tomato tuile, basil panna cotta, whipped burrata	
<b>tagliatelle</b>	30
truffle butter, herb bread crumbs, parmesan	
<b>scallop and summer squash*</b>	35
scallop, cucumber, asparagus tips	

## entrees

<b>lobster tortellini*</b>	68
lobster bisque, celery root, lobster tail	
<b>agnolotti</b>	52
potato hay, parmesan broth, chives	
<b>varlaks salmon*</b>	56
citrus glaze, almond foam, red pepper crumb	
<b>striped bass*</b>	58
miso, ajo blanco, pickled cantaloupe, saffron-lemon gel	
<b>mary's chicken</b>	54
king mushrooms, roasted cipolini onion, herb polenta puree	
<b>elk chop*</b>	70
charred broccolini puree, smoked potato, fermented plum	
<b>lamb loin*</b>	75
pistachio persillade, eggplant galette, mint, greek yogurt	
<b>wagyu tenderloin*</b>	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.