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snacks

everything hawaiian bread 10
 lodge cultured butter, black lava salt

grilled baby artichokes 20
 lemon saffron aioli

sesame hand roll 20
 wasabi mayo, tuna

tempura squash blossoms 24
 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 corn soup 25
 buñuelo, lavender, corn puree

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

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

gracie's tomato salad 26
 tomato tuile, basil panna cotta, whipped burrata

tagliatelle 30
 truffle butter, herb bread crumbs, parmesan

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

entrees

squid ink pasta* 65
 mussels, carabinieri prawn, pickled fennel

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,

*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.