

Yuta, meaning “mountain top” in Ute, delivers a regional cuisine based on the cultures that historically inhabited this area. The collaboration of chef and farmer create a produce-driven menu, sourced locally or grown on property. The wood-burning hearth adds another level of flavor.

appetizers

Y

lion’s mane ceviche 19
red pepper, mango, red onion, cilantro, citrus vinaigrette
sweet potato chip, piquillo aioli

***bass crudo** 21
watermelon radish, chipotle sauce, scallion, grapefruit

endive salad 17
radicchio, frisee, fermented blood orange, walnut butter
baby kale

roasted beet salad 17
goat cheese mousse, pecans, winter greens, apples
maple ginger vinaigrette, puffed quinoa

U

gracie’s farm little gem gratin 19
parmesan focaccia crust, anchovy relish, poached egg

***beef tartare** 19
brioche, capers, cornichons, shallot, thyme, lemon

chilled carrot soup 18
spiced yogurt, gracie’s farm baby carrots, harissa, honey

T

entrees

***roasted salmon** 36
spinach custard, glazed asparagus, tomato, mustard sauce

dandelion & ricotta ravioli 39
parisian carrots, wilted baby spinach
oyster mushrooms, wild nettle crumble

***grilled wasatch valley wagyu coulotte** 51
smoked tomato, wild mushroom, grilled peppers
herb vinaigrette

A

bbq short rib 50
bbq sauce, wild mushroom vinaigrette, marinated
cucumber, charred onions, herb salad

***iberico pork** 54
grilled peaches and rosemary agrodolce, arugula coulis
pickled mustard seed

roasted organic chicken breast 37
confit leg croquette, chicken liver mousse, orzo
mushroom, parsley vinaigrette

***octopus a la putanesca** 36
Confit potatoes, tomatoes, olives, capers, citrus

*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.