

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

***lightly smoked striped bass crudo** 21
granny smith apples, gracies farm fermented turnips
puffed wild rice

bibb salad 19
shaved zucchini, pomegranate, kalamata crumble,
serrano ham, mango-coconut dressing

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

maine diver scallops 24
saffron, fennel, gracies farm turnip top kimchi

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

warm carrot soup 18
spiced yogurt, ras el hanout, baby carrots, honey

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entrees

***pan seared salmon** 40
wild mushrooms, sherry, gracies farm baby parsnips

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

whole roasted crown of squab 60
butternut squash, hudson valley foie grass, bing cherry jus

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

***iberico pork** 54
agrodolce, arugula coulis, pickled mustard seed

***american beef tenderloin** 75
kolrabi, perigord black truffle, swiss chard

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

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*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.