

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.

snacks

everything hawaiian bread	10
lodge cultured butter, black lava salt	
spicy tuna*	22
harissa, tobiko, umami mayo	
yukon potato fritters	18
cashewnnaise, truffle vinaigrette	
caviar hash browns	28
triple ooo ossetra caviar, koji cream, chives	
wagyu tartar	24
potato pavé, uni aioli, caramelized onions	
pork ribs	20
wrapped in feuille de brick, nuoc cham	
lamb kefta	20
garam masala, yogurt, cilantro	

appetizers

hiramasa crudo*	29
citrus cured hiramasa, apple vierge, candied buddha's hand	
sweet potato soup	20
pickled honeycrisp apple, crispy ginger, parsley oil	
gracie's beets	22
whipped burrata, ruby red grapefruit, dukkah	
gracie's baby gem	23
tuna tonnato, pickled 6 minute egg, niçoise olives	
tagliatelle	26
truffle butter, herb bread crumbs, parmesan	
raviolo	29
ossobuco, carrot puree, purple carrot nage, pickled carrot	
thai curry	30
scallop, seabass, lime, cilantro, mango	

entrees

gnocchi	42
parsnip vanilla puree, potato parsnip ecrassé	
striped bass*	58
salt roasted turnip, calvados beurre blanc, green apple	
kames scottish sea trout *	56
burnt shallot broth, bok choy, furikake	
pork chop*	70
braised red cabbage, bone marrow, turnips	
short rib*	75
swiss chard, roasted carrot, truffle jus	
wagyu tomahawk*	225
sunchoke, papas bravas, horse radish cream, chimichurri	

In the Kitchen Chefs:

Sean Maloney/Efrain Lopez / Jason Mares

*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.