

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

everything hawaiian bread	8
lodge cultured butter, black lava salt	
*bison tartare	21
umami aioli, pickled shallot, furikake, sourdough tuille	
*lightly smoked sea bass	21
granny smith apples, gracie’s farm fermented turnips puffed wild rice	

U

gracies greens salad	21
shaved zucchini, pomegranate, kalamata crumble, serrano ham, mango-coconut dressing	
baby beet salad	17
whipped ricotta brûlée, grapefruit, raspberry vinaigrette	
warm carrot soup	18
ras el hanout, baby carrots, herb oil	

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tempura maitake mushrooms	18
kimchi tartar, lemon cheek, togarashi	
maine diver scallops	24
saffron, fennel, fermented turnip	
smoked sea trout	18
creme fraiche, smoked trout roe, watercress, egg custard	

entrees

A

*branzino	44
shiitake dashi, tempura sesame leaves, fingerling potato gracie’s farm komatsuna	
*sea trout	50
wild mushrooms, sherry, parsnip	
butternut squash tortellini	40
candied orange, gruyère, butternut squash fondue	
*rack of lamb	60
black lime labneh, kibbeh, heirloom rainbow carrots	
*duck breast	65
braised beet tops, butternut squash puree, cherry jus	
*american beef tenderloin	75
kohlrabi, perigord black truffle, rainbow chard	
*10 oz 45 day dry aged ribeye	120
smoked tomato, wild mushroom, grilled peppers, herb vinaigrette	

*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.