

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

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

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

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<b>tempura maitake mushrooms</b>	18
kimchi tartar, lemon cheek, togarashi	
<b>maine diver scallops</b>	24
saffron, fennel, fermented turnip	
<b>smoked sea trout</b>	18
creme fraiche, smoked trout roe, watercress, egg custard	
<b>dungeness crab ravioli</b>	22
sugar snap peas, gracie's farm fennel miso, fennel tamari	

## entrees

A

<b>*branzino</b>	44
shiitake dashi, tempura, fingerling potato gracie’s farm komatsuna	
<b>*sea trout</b>	50
wild mushrooms, sherry, parsnip	
<b>butternut squash tortellini</b>	40
candied orange, gruyère, butternut squash fondue	
<b>*rack of lamb</b>	60
black lime labneh, kibbeh, heirloom rainbow carrots	
<b>*duck breast</b>	65
braised beet tops, butternut squash puree, cherry jus	
<b>*48 hour wagyu short rib</b>	68
smoked tomato, wild mushroom, grilled peppers, herb vinaigrette	
<b>*american beef tenderloin</b>	75
kohlrabi, perigord black truffle, rainbow chard	

\*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.