

snacks

everything hawaiian bread	10
lodge cultured butter, black lava salt	
yukon potato fritters	18
cashewnnaise, truffle vinaigrette	
wagyu tartar*	24
potato pavé, uni aioli, caramelized onions	
caviar hash browns	28
triple ooo ossetra caviar, koji cream, chives	

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appetizers

hiramasa crudo*	29
citrus cured hiramasa, apple vierge, candied buddha's hand	
ginger marinated tuna*	26
potato tuile, avocado puree, furikake	
sweet potato soup	20
pickled honeycrisp apple, crispy ginger, parsley oil	
gracie's beets	22
whipped burrata, ruby red grapefruit, dukkah	
grilled romanesco	23
coconut dressing, pomegranate, crispy garlic	
tagliatelle	26
truffle butter, herb bread crumbs, parmesan	
thai curry*	30
scallop, seabass, lime, cilantro, mango	

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entrees

cavatelli	44
blistered tomato, carrot crumble, ricotta	
varlaks salmon*	56
pepper jus, preserved lemon, marble potato, blistered shishito	
striped bass*	58
salt roasted turnip, calvados beurre blanc, green apple	
halibut*	55
yuzu kosho cauliflower puree, mushroom	
mary's chicken*	54
chicken velouté, spaetzle, parisienne vegetables	
pork chop*	70
braised red cabbage, bone marrow, turnips	
short rib*	75
truffle sausage morels, meyer lemon pea puree, kale	
duck*	90
pickled ramps, braised cabbage, gracie's baby carrots, potato puree	

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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.