

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.

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snacks

everything hawaiian bread	8
lodge cultured butter, black lava salt	
spicy tuna*	20
harissa, tobiko, umami mayo	
crab rolls	18
pickled daikon, smoked trout roe, whey vinaigrette	
yukon potato fritters	16
black truffle, cashewnaise	
hash browns	24
smoked trout roe, koji cream, chives	
chips & dip	21
smoked cod, ras el hanout, saffron	

pork ribs	18
wrapped in feuille de brick, nuoc cham	

appetizers

tuna crudo*	21
tomato ponzu, rhubarb, puffed quinoa	
strawberry gazpacho	18
concentrated strawberries, croutons, strawberry mint	
peas & carrots	19
whipped burrata, dukkah, saba	
baby gem	21
tuna tonnato, pickled 6 minute egg, niçoise olives	
lobster raviolo	28
swarnadwipa, sweet yellow corn, garlic blossoms	
foie gras torchon	32
raspberries, rose celery, cherry brioche	

entrees

ricotta gnudi	40
squash nage, zucchini, opal basil	
sea trout*	44
asparagus, black garlic, crème fraiche	
dorade*	46
artichokes, brodo, prosciutto	
sausage stuffed quail	68
salsa de oxaca, orange chutney, king trumpet mushroom	
koji crusted beef tenderloin*	75
cipollini brulee, fava bean, soubise	
lamb*	67
peaso puree, white lime labneh, morels	

Executive Chef Jason Franey
 Chef de Cuisine Emilio Camara

*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.