

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

lion's mane ceviche 19
red pepper, mango, red onion, cilantro, citrus vinaigrette
sweet potato chip, piquillo aioli

*** ahi tuna l' occidental** 21
crispy shallots, micro herb salad, citrus dressing
brioche, capers, cornichons, shallot, thyme, lemon

bibb salad 19
shaved zucchini, pomegranate, kalamata crumble,
serrano ham, mango-coconut dressing

heirloom tomatoes carpaccio 19
grilled marinated peaches, fetta, summer squash,
basil oil

endive salad 21
radicchio, frisee, fermented blood orange
walnut butter, baby kale

gracie's farm little gem gratin 19
parmesan focaccia crust, anchovy relish, poached egg

chilled carrot soup 18

U

entrees

***roasted salmon** 36
spinach custard, glazed asparagus, tomato, mustard sauce

dandelion & ricotta ravioli 39
parisian carrots, wilted baby spinach
oyster mushrooms, wild nettle crumble

***grilled wagyu coulotte steak** 56
smoked tomato, wild mushroom, grilled peppers
herb vinaigrette

bbq short rib 50
bbq sauce, wild mushroom vinaigrette, marinated
cucumber, charred onions, herb salad

***iberico pork** 54
grilled peaches and rosemary agrodolce, arugula coulis,
pickled mustard seed

roasted organic chicken breast 37
confit leg croquette, chicken liver mousse, barley
mushroom, parsley vinaigrette

***octopus a la putanesca** 36
confit potatoes, tomatoes, olives, capers, citrus

T

A

executive chef galen zamorra

*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.