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snacks	
everything hawaiian bread	12
lodge cultured butter, black lava salt butter service \$5	
squash blossom	25
roast chili ricotta, lemon, espelette	
caviar hash browns	28
calvisius caviar, koji cream, chives	
roasted garlic pepper arancini	24
mozzarella, red pepper tapenade	
cucumber and tuna*	25
bluefin tuna, compressed cucumber, avocado, wild rice	
lobster roll*	26
brioche, chive mayo, celery	

appetizers	
hiramasa crudo*	30
basil cucumber jus, wasabi, lime, compressed green tomatoes	
watermelon gazpacho	25
compressed melon, cucumbers, sweet peppers	
snap pea salad	26
whipped ricotta, curly kale, sunflower dukkah, lemon	
golden beet salad	26
whipped goat cheese, frisée, cacao beet puree, candied pecans	
tagliatelle	28
pistachio pesto, fresno chilies, herb bread crumbs, parmesan	
soft shell crab*	30
cherry tomatoes, corn, thai basil, rémoulade	
scallop*	35
asian pear, yuzu kosho, saffron, orange	

entrees	
gnocchi	42
parmesan cream, basil pesto, rapini, chantarelles	
lobster*	47
poached lobster, ravioli, green curry, asparagus	
chilean sea bass*	62
shiro miso, forbidden rice, red curry, coconut, spring onions	
king salmon*	61
fennel, vadouvan, couscous, trout roe, dandelion greens	
pork chop*	55
brown butter apple, maple glaze, parsnip	
lamb rack*	68
rosemary potato pave, carrot, moroccan spice	
wagyu tenderloin*	80
wild mushrooms, spring peas, cippolinis, roasted garlic, koji	
utah ribeye*	mp
jojo fries, grilled carrots and broccoli, béarnaise	

*we are required to inform you by the utah state food code that consuming raw or undercooked meats, poultry and seafood, shellfish or eggs may increase your risk of foodborne illness.

for your convenience, a 20% gratuity will be added to all parties.