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snacks

everything hawaiian bread 12
 lodge cultured butter, black lava salt
 butter service \$5

squash blossom* 20
 pea ricotta, lemon, wasabi peas

spicy salmon* 22
 harissa, bagel chip, sesame

caviar hash browns 28
 calvisius caviar, koji cream, chives

nduja arancini 24
 mozzarella, nduja, red pepper tapenade

cucumber and tuna* 25
 bluefin tuna, compressed cucumber, avocado, wild rice

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appetizers

hiramasa crudo* 30
 basil cucumber jus, wasabi, lime, compressed green tomatoes

ajo blanco* 25
 almond gazpacho, crostini, romesco, olio verde, green grapes

snap pea salad 25
 whipped pistachio ricotta, curly kale, sunflower dukka, lemon

golden beets 22
 whipped goat cheese, frisée, coco beet puree, candied walnuts

tagliatelle 24
 pistachio pesto, fresno chilis, herb bread crumbs, parmesan

scallops* 35
 sunchoke, caramelized cauliflower, golden raisin, pine nuts

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entrees

gnocchi 42
 parmesan cream, basil pesto, rapini, king trumpets

lobster* 47
 poached lobster, ravioli, green curry, asparagus

chilean sea bass* 58
 shiro miso, forbidden rice, red curry, coconut, spring onions

king salmon* 61
 fennel, vadovan, israeli cous cous, dandelion greens

pork chop* 55
 brown butter apple, maple glaze, parsnip

lamb rack* 68
 rosemary potato pave, carrot, moroccan spice, zatar

wagyu tenderloin* 80
 morels, spring peas, cippolinis, roasted garlic, koji

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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.