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snacks

everything hawaiian bread	10
lodge cultured butter, black lava salt	
butter service \$5	
endive	12
roasted beets, pistachio dukkha, boursin	
spicy tuna bites	20
umami mayo, nori cracker, harissa	
caviar hash browns	28
calvisius caviar, koji cream, chives	
tempura squash blossoms	25
shrimp, tomato tea, tomato salt	

appetizers

hiramasa crudo*	30
citrus cured hiramasa, cucumber gazpacho,	
hawaiian heart of palm coconut mousse	
beet salad	22
whipped buratta, orange, cocoa beet puree	
peach gazpacho	21
focaccia, orange gel, nectarine	
salade verte	25
baby gem, avocado mousse, green garlic aioli	
sunchokes and oca salad	24
crispy sunchokes, oca confit, pickled ramps, sunflower seeds	
tagliatelle	30
truffle butter, herb bread crumbs, parmesan	
scallops*	35
corn cream, squash nage, summer squash	

entrees

pea and goat cheese agnolotti	45
spring pea nage, potato hay, spring peas	
lobster	47
poached lobster, tortellini, corn curry	
pork chop*	55
mustard seed velouté, potato pave, potato and parsnip ecrasee	
striped bass*	58
vichysoisse, potato fritter, brown butter kohlrabi	
lamb chop*	55
lamb belly, black garlic glaze, asparagus	
dry aged duck*	60
red wine cherry jus, 5 spice labneh, salsify chips	
varlaks salmon*	61
japanese mayo, baby gem, tempura asparagus, grapefruit gel	
elk chop*	70
carrot puree, glazed carrots and turnips, puffed quinoa	
wagyu tenderloin*	80
onion soubise, beet puree, wagyu sausage	

*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.