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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

crispy shrimp 25
parsnip puree, petite vegetables

appetizers

hiramasa crudo* 30
citrus cured hiramasa, cucumber gazpacho,
hawaiian heart of palm coconut mousse

beet salad 22
whipped buratta, orange, cocoa beet puree

roasted winter squash soup 21
toasted pepitas, nutmeg cream, local honey

salade verte 25
baby gem, avocado mousse, green garlic aioli

sunchokes and oca salad 24
crispy sunchokes, oca confit, pickled ramps, sunflower seeds

tagliatelle 24
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

pork chop* 55
mustard seed velouté, potato pave, potato and parsnip ecrasee

lobster 47
poached lobster, tortellini, corn curry

striped bass* 58
vichysoisse, potato fritter, brown butter kohlrabi

varlaks salmon* 61
japanese mayo, baby gem, tempura broccolini, 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.