

# Y

## snacks

<b>everything hawaiian bread</b>	12
lodge cultured butter, black lava salt butter service \$5	
<b>squash blossom*</b>	25
pea ricotta, lemon, wasabi peas	
<b>spicy salmon*</b>	22
harissa, bagel chip, sesame	
<b>caviar hash browns</b>	28
calvisius caviar, koji cream, chives	
<b>roasted garlic pepper arancini</b>	24
mozzarella, red pepper tapenade	
<b>cucumber and tuna*</b>	25
bluefin tuna, compressed cucumber, avocado, wild rice	

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## appetizers

<b>hiramasa crudo*</b>	30
basil cucumber jus, wasabi, lime, compressed green tomatoes	
<b>snap pea salad</b>	25
whipped ricotta, curly kale, sunflower dukkah, lemon	
<b>golden beets</b>	22
whipped goat cheese, frisée, cacao beet puree, candied walnuts	
<b>tagliatelle</b>	24
pistachio pesto, fresno chilies, herb bread crumbs, parmesan	
<b>scallops*</b>	35
sunchoke, caramelized cauliflower, golden raisin, pine nuts	

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## entrees

<b>gnocchi</b>	42
parmesan cream, basil pesto, rapini, chanarelles	
<b>lobster*</b>	47
poached lobster, ravioli, green curry, asparagus	
<b>chilean sea bass*</b>	58
shiro miso, forbidden rice, red curry, coconut, spring onions	
<b>ocean trout*</b>	61
fennel, vadouvan, israeli couscous, dandelion greens	
<b>pork chop*</b>	55
brown butter apple, maple glaze, parsnip	
<b>lamb rack*</b>	68
rosemary potato pave, carrot, moroccan spice, zaatar	
<b>wagyu tenderloin*</b>	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, shellfish or eggs may increase your risk of foodborne illness.

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