

l'Étienne

CHEF'S TASTING MENU

July 23, 2021

KIWI AND YUZU SALAD

*Cured Honeydew with Avocado Mousse
and Yuzu*

UTAH VALLEY RABBIT AGNOLOTTI

*Black Truffle with
Lemon Thyme and Fennel Beurre Blanc*

COCONUT SORBET WITH BASIL COTTON CANDY

BREAD AND BUTTER

*Brioche with
Raw Herriman Cultured Butter*

LIBERTY FARMS DUCK BREAST

*Celeriac Purée with Charred Endive,
Smoked Cherries,
Scallion Oil and "Demi Glace"*

"A CUP OF DIRT"

*Anise and Garden Herb infused Chocolate
Mousses, Cacao Fruit Sorbet and Cumin Caramel*