

First Course

SWEET CORN & LOBSTER SOUP maine lobster, soda cracker	24
SPECKLED GREENS & STRAWBERRY SALAD pine nut, fennel, radicchio, strawberry-honey vinaigrette	15
GAUJILLO BRAISED ELK SHORT RIB poblano salsa verde, arrowhead cabbage slaw, queso fresco	26
NORDIC KINGFISH* smoked tomato water, castelvetrano olive, radish, garlic-herb crunch, kinome	25
MAINE SCALLOPS* chanterelle mushroom, english peas, saffron, crisp leeks	28
ROASTED BEET TARTARE mango yolk, endive, mustard seeds, pecan vinaigrette	17
UTAH TOMATO & PEACH SALAD bitter greens, cypress grove midnight moon goat cheese, white balsamic	18
TEMPURA HEN OF THE WOODS MUSHROOM vegan xo sauce, gochujang aioli, shiso	21

sous chef tom cote

Main Course

BISON RIBEYE*	62
farro risotto, hazelnut-rogue blue cheese relish, grilled broccolini, peppercorn jus	
IBERIAN-DUROC PORK*	46
smoked tenderloin, utah beer braised belly, parsnip, habanero-plum barbecue sauce	
HEARD ISLAND SEA BASS*	52
glacier 51, huckleberry potatoes, onion soubise, asparagus, bilbaina sauce	
DOUBLE R RANCH BEEF TENDERLOIN*	62
long pepper rub, black garlic potatoes, carrots, mushrooms, green onion-herb pistou	
HONEY GINGER CHICKEN	44
breast & confit leg, carolina gold rice, anise, watercress, coriander blooms	
ROMANESCO STEAK & PISTACHIO	39
wild mushrooms, braising greens, pea hummus, pistachio chermoula	
UTAH LAMB LOIN*	52
ivory lentil, cucumber, pickled tomato, feta, mint pistou	
SABLEFISH & CRAB*	48
peekytoe crab-black fried rice, peanut, garlic chili sauce, cilantro	

chef de cuisine lester lepiton

**The state of Utah would like you to know that eating raw or partially uncooked food can increase the chance of getting a foodborne illness*