

## First Course

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| SOURDOUGH & SPREADS  | 3  |
| house polenta sour, pumpernickel cranberry focaccia, cultured butter & spreads |    |
| CARROT CURED SALMON MOUSSE   | 18 |
| roasted garlic, watercress, puffed quinoa                                      |    |
| BADGER FLAME BEETS & CARROTS   | 19 |
| black salsa, heirloom corn crisp, cotija                                       |    |
| MAINE LOBSTER & OSETRA CAVIAR  | 28 |
| celeriac vichyssoise, horseradish, brown butter crumb                          |    |
| COLD SMOKED HAWAIIAN TUNA*   | 26 |
| avocado mosaic, mango, fresno aioli, crispy rice                               |    |
| FARMER JONES' RED GREENS   | 16 |
| blood orange, candied pecan, fennel, vanilla-honey wine vinaigrette            |    |
| BRAISED RABBIT & SPAETZLE  | 23 |
| petite vegetables, pearl onion petals, consommé                                |    |
| FOIE GRAS CEREAL   | 20 |
| white chocolate rice krispie, banana, red currant, peanut milk                 |    |
| PACIFIC BLACK COD*   | 21 |
| ivory lentil dahl, saffron, onion jam  |    |

## Main Course

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| NIMAN RANCH VEAL CHOP*   | 64 |
| chard, cipollini, marble potato, charred onion soubise               |    |
| PARISIENNE GNOCCHI   | 32 |
| maitake mushroom, butternut squash, gruyere, pumpkin seed pesto      |    |
| MAINE SCALLOPS*  | 53 |
| sunchoke-bacon hash, petite kale, sunflower tahini                   |    |
| DOUBLE R RANCH BEEF TENDERLOIN*                                      | 62 |
| roasted garlic potato purée, caraway carrot, parsley oil             |    |
| POULET ROUGE CHICKEN   | 45 |
| persian kofta, sweet potato, garlic-sumac labneh, pomegranate        |    |
| HEARD ISLAND SEA BASS & ROYAL RED SHRIMP*                            | 64 |
| squid ink risotto, castelvetrano olive, tomato relish, uni sauce     |    |
| MUSCOVY DUCK BREAST*   | 47 |
| salsify, poached pear, radicchio, almond sauce, cocoa nib, port wine |    |
| NEW ENGLAND HAKE*  | 44 |
| miso glazed turnip, smoked trout roe, leek, bonito cream             |    |
| ROCKY MOUNTAIN ELK TENDERLOIN*                                       | 68 |
| utah funeral potato, spinach, crispy shallot, truffle jus            |    |

chef tom cote

*\*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*