

## First Course

|   |    |
|---|----|
| STEIN'S BREAD SERVICE   | 4  |
| cultured butter, tarragon ricotta, strawberry-fresno jam          |    |
| WAGYU BEEF TARTARE*   | 23 |
| pickled onion, grilled avocado, crema, sunflower macha, fry bread |    |
| BLACK & BLUE GREENS   | 19 |
| blueberry, black quinoa, poppyseed, blackberry vinaigrette        |    |
| BURRATA & MELON   | 18 |
| arugula, ice wine, pistachio, herb vinaigrette                    |    |
| MAINE SCALLOPS*   | 29 |
| iberian pork belly, english pea, chicories, mint, squid ink tuile |    |
| UTAH TOMATO   | 25 |
| peekytoe crab, chive aioli, white bread, sea salt, lemon-thyme    |    |
| HAMACHI*  | 24 |
| carrot dashi, cucumber, ginger, shiso                             |    |
| STONEFRUIT & LAVENDER   | 18 |
| parsnip, lavender honey, pinenut praline                          |    |
| OKINAWA POTATO GNOCCHI  | 27 |
| wagyu short rib, sunchoke, snow pea, mustard green                |    |

chef de cuisine Tom Cote

## Second Course

|   |    |
|---|----|
| WASATCH LAMB LOIN*  | 58 |
| croquette, smoked brodo, baby squash, spinach, caramelized onion              |    |
| IBERIAN DUROC PORK TENDERLOIN PORCHETTA*                                      | 48 |
| heirloom carrot, leek, tuscan kale, wild mushroom jus                         |    |
| ICELANDIC COD*  | 47 |
| herb crust, caulilini, pearl onion, horseradish, roasted garlic soubise       |    |
| HAWAIIAN AHI*   | 56 |
| caraway crust, grilled cabbage, kohlrabi, rye crumb, spicy mustard            |    |
| DOUBLE R RANCH BEEF TENDERLOIN*   | 69 |
| chanterelle mushroom, garden vegetables, sage butter                          |    |
| TAI SNAPPER*  | 45 |
| baby bok choy, black garlic broth, forbidden rice, chili herb crunch          |    |
| POULET ROUGE CHICKEN  | 44 |
| chicken andouille, cajun cheddar polenta, pepper relish, chard, pasilla cream |    |
| GRILLED CORN PANZANELLA   | 40 |
| maitake mushroom, baby tomato, zucchini, cornbread                            |    |
| ROCKY MOUNTAIN BISON RIBEYE*  | 74 |
| asparagus, eggplant purée, fennel, red chimichurri                            |    |

sous chef Enrico Arcita & Jarod Kirby

*\*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*