First Course

LOBSTER POT PIE 25
lobster velouté, root vegetables, puff pastry

UTAH SQUASH & APPLE GREENS SALAD 17
chef's garden greens, roasted squash, sherry vinaigrette

HAWAIIAN TUNA* 23
heart of palm, ginger coconut cream. pummelo sauce vierge

MAINE SCALLOPS & GUANCIALE 22
hen of the woods mushroom, watercress, smoked onion foam

DUCK CONFIT & PECAN 19
pinot noir poached pear, pink peppercorn goat cheese

CARDAMOM SWEET POTATOES 16
kale, crisp shallot, heart healthy seeds, maple-cinnamon gastrique

SMOKED TROUT CROQUETTE 19
nasturtium, tarragon, ravigote, roasted garlic aioli

FARMER JONES BEET SALAD 16
puffed grains, petite red greens, olive powder, blue cheese, charred onion vinaigrette

SEARED FOIE GRAS 25
brioche, coconut, chamomile meringue, black currant, anise hyssop

sous chef tom cote

Main Course

IBERICO-DUROC PORK CHOP* 49
black pepper roasted apple, boniato yam, braised red cabbage

CHEFS GARDEN HEIRLOOM CARROTS & BEETS 32
farro-seed gravel, ricotta, walnut-onion muffin, chia seed

CITRUS CURED SALMON* 53
celeriac, meyer lemon kosho, horseradish threads, ginger broth

DOUBLE R RANCH BEEF TENDERLOIN* 59
tallow confit potatoes, maldon salt, dragon carrots, cippolini balsamic purée

HEARD ISLAND SEA BASS* 62
glacier 51, sunchokes, salsify, swiss chard, port wine-muscat grape reduction

POULET ROUGE CHICKEN 41
garam masala potato hash, grilled arrowhead cabbage, cilantro-mint chutney

MUSCOVY DUCK BREAST* 49
five spice, brussels sprouts, smoked parsnip, kale, bigarade sauce

FENNEL POLLEN SPANISH TURBOT* 56
coriander-sage roasted yam, sweet potato foam, kohlrabi

ROCKY MOUNTAIN ELK TENDERLOIN* 62
potato purée, petite vegetables, spinach, truffle jus

chef de cuisine lester lepiten

**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*