

First Course

KABOCHA SQUASH & LOBSTER SOUP	24
maine lobster, pearl onion, finger lime, coconut milk	
RED ROMAINE CAESAR	17
parmesan reggiano, capers, cured yolk, herb crumb, black garlic caesar dressing	
WAGYU CHEEK	21
celeriac gnocchi, honey crisp celery relish, chive oil	
SHRIMP SCHNITZEL	18
root vegetables, lemon caper butter sauce	
RABBIT RAGU	19
cumin-spaetzle, sweet potato, root spinach	
ACORN SQUASH & APPLE	16
bulgur-apple-date stuffing, kalettes, pumpkin seed gremolata, verjus	
SALMON MOSAIC*	22
beets, salmon roe, basil oil	
FARMER JONES HEARTY GREENS	16
garden vegetables, kale, brussels sprouts, golden raisins, pear, chestnut-honey wine vinegar	
SEARED FOIE GRAS	25
churro, mexican chocolate, huckleberry, pink peppercorn	

chef de cuisine lester lepiton
sous chef tom cote

Main Course

UTAH LAMB CHOP*	49
lamb shoulder, parsnips, brussels sprouts, mint jelly	
WILD MUSHROOMS & RYE BERRIES	32
braised celery heart, baby turnips, mushroom broth	
NORWEGIAN SHELLFISH*	53
scallops, prawns, uni butter, baby beans, lemon verbena, lobster sauce	
DOUBLE R RANCH BEEF TENDERLOIN*	59
chef's garden heirloom carrots & potatoes, mushroom duxelles butter	
HEARD ISLAND SEA BASS*	61
glacier 51, beets, kale, bacon-pinot noir reduction	
BUTTER CHICKEN BREAST	39
apple-goat cheese croquette, fennel, garden greens, pomegranate butter sauce	
MUSCOVY DUCK BREAST*	49
confit leg-beet hash, salsify, star anise, duck jus	
TURBOT & SHRIMP*	54
royal red shrimp risotto, leeks, yellow wax beans, saffron	
ROCKY MOUNTAIN ELK	62
tenderloin & short rib, jerusalem artichokes, hedgehog mushrooms, black currant aigre doux	

executive sous chef evan lavalley

**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*