

First Course

BREADS & SPREADS	4
cultured butter, fig jam, farmer's cheese	
HAWAIIAN TUNA*	26
wild rice cake, dill-horseradish aioli, watercress	
FARMER JONES' BABY BEETS	18
hazelnut emulsion, kumquat, goat cheese, maple vinaigrette	
MAINE LOBSTER & OSETRA CAVIAR	35
maitake mushroom, baby potato, smoked onion crème fraîche	
CORNEB BEEF CHEEK HASH	22
almond, celery, cured yolk & white aioli, sourdough crouton	
BUTTERNUT SQAUSH FRITTER	20
vegan xo sauce, gochujang aioli	
MAINE SCALLOP BOUILLABASE*	29
mussels & clams, fennel, castelvetrano, rouille, tomato broth	
CHEF'S GARDEN GREENS	18
honeycrsip apple, pepitas, clothbound cheddar, pumpkin spice vinaigrette	
SEARED FOIE GRAS*	32
funnel cake, coffee, red currant, cocoa nib, cinnamon gastrique	

chef tom cote

Main Course

NIMAN RANCH VEAL CHOP*	68
sweet onion, braised cabbage, parsnip, parsley butter	
PARISIENNE GNOCCHI	42
roasted roots, wild mushrooms, vegetable bordelaise	
RED ROYAL SHRIMP 'CHOWDER'	46
new england hake, petite vegetables, chowder broth, cracker	
DOUBLE R RANCH BEEF TENDERLOIN*	70
carrots, brussels sprouts, kabocha squash purée, walnut-sage pistou	
HEARD ISLAND SEA BASS*	66
dungeness crab salad, salsify, frisée, smoked romesco	
POULET ROUGE CHICKEN	44
black trumpet crepinette, spaetzle, spinach, verjus blanc	
MUSCOVY DUCK BREAST*	55
chicories, celeriac, tarragon, brandied huckleberry aigre doux	
SPANISH TURBOT*	58
seafood sausage, roasted garlic, broccolini, saffron braised leeks	
ROCKY MOUNTAIN ELK TENDERLOIN*	75
okinawa potato purée, macadamia nut relish, chard, cranberry gastrique	

sous chefs 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*