

First Course

STEIN'S BREAD SERVICE	3
cultured butter, herbed farmer's cheese, tomato jam	
CURED ORA KING SALMON*	22
tzatziki, petite radish & root crop vegetables	
FARMER JONES FIELD GREENS	18
stripe beets, puffed quinoa, caramelized onion vinaigrette	
LOBSTER & OSETRA CAVIAR	29
brioche bread pudding, white asparagus, lemongrass, bisque	
WILD MUSHROOM POT PIE	24
summer black truffles, corn velouté, puff pastry	
UTAH TOMATO CAESAR	19
grilled romaine heart, capers, caesar aioli, parmesan crisp	
HAMACHI CRUDO*	21
lemon verbena, cucumber, rice cracker, chili-yuzu sauce	
PACIFIC BLACK COD*	21
patty pan baby squash, romesco, pine nut relish	
GRILLED PEACHES & CREAM	16
almond, goat cheese, honey tuille, lemon basil	

chef Tom Cote

Second Course

IBERIAN DUROC PORK TENDERLOIN*	42
marrow bean-belly cassoulet, gremolata, mustard greens	
PARISIENNE GNOCCHI	38
gruyere, english peas, cauliflower, fennel, beurre blanc	
HAWAIIAN ONO*	42
green garlic velouté, chanterelle, celeriac, swiss chard	
DOUBLE R RANCH BEEF TENDERLOIN*	67
yukon gold potato purée, roasted garlic butter, corn, succotash	
HEARD ISLAND SEA BASS*	64
glacier 51, german butterball potatoes, remoulade, lemon vinaigrette	
POULET ROUGE CHICKEN 'BROCCOLI & CHEESE'	42
breast & confit leg, rye berries, spinach, mornay sauce	
BISON RIBEYE*	69
lobster grits, caulilini, pearl onion, red chimichurri	
MAINE TUNA & PEEKYTOE CRAB*	46
charred brassicas, horseradish cream, trout roe, bonito oil	

chef Enrico Arcita

**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*