



To Share

*West Coast Oysters 18
condiment trio

Charcuterie and American Cheeses 32
cured meats | cheeses | house pickles | dried fruits | preserves
add venison jerky 10

Appetizers, Soup & Salads

Spiced Apple Butternut Squash Soup 12
prawn | apple | crème fraiche

Foie Gras Pâté 14
port wine glaze | fruit preserve | baguette

Roasted Beet & Goat Cheese Salad 15
toasted hazelnut | shaved fennel | elderflower vinaigrette

Grilled Carrot 15
winter greens | whipped ricotta | caramelized orange vinaigrette

Artisan Greens 14
gold creek feta | shaved roots | white aged balsamic vinaigrette

Waldorf Caesar 14
white anchovy | garlic tomatoes | croutons | lemon parmesan dressing

*Ahi Tuna Panzanella 16
arugula | tomatoes | capers | cucumber | house-made crouton

PEI Mussels 15
garlic white wine broth | grilled bread

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.
20% gratuity will be added to parties of 6 or more. Additional \$6 for a split plate.

Main

Braised Buffalo Bolognese 28
handmade pasta | parmigiano-reggiano

*Scallop & Rabbit Agnolotti 38
roasted rutabaga puree | farmer's market vegetables | madeira reduction

*Skuna Bay Filet of Salmon 34
sunchoke | asparagus | vierge | frisee

*Mushroom Crusted Chilean Seabass 38
black garlic potato puree | king trumpet mushroom | truffle reduction

Simply Roasted Organic Chicken Breast 32
duck prosciutto | parmesan polenta | brussel sprouts | natural reduction

*Duck "Breast and Confit" 39
sunchokes | celery root | orange cardamom jus

*Wagyu Bavette 39
carrot | turnip | potato-bacon pave | sauce bordelaise

*Guajillo Rubbed Buffalo Tenderloin 42
summer succotash | beetroot purée | huckleberry jus

Andean Quinoa 25
sweet potato | black beans | almonds | mushrooms | avocado | arugula