



To Share

*West Coast Oysters 18
condiment trio

Charcuterie and American Cheeses 32
cured meats | cheeses | house pickles | dried fruits | preserves

Appetizers, Soup & Salads

Forest Wild and Exotic Mushroom Cappuccino "Soup" 12
truffle essence | crème

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

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

Marinated Grilled Carrot 15
wild boar salami | 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

*Swordfish Prosciutto and Thyme Crusted Tuna 16
lemon curd | crème fraiche | peppers | cucumber | caviar

PEI Mussels 15
garlic white wine broth | grilled baguette

*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
lemon | peas three ways "puree, nage, cappelli"

*Mushroom Crusted Alaskan Halibut 40
black garlic potato puree | king trumpet mushroom | truffle reduction

Simply Organic Chicken "Coq au vin" 32
duck prosciutto | mushroom | lardon | onion port wine marmalade

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

*Herb Rubbed Buffalo Tenderloin 42
chanterelle | cipollini onion | risotto | burgundy reduction | truffle foam

Ricotta Truffle Ravioli 25
sage | brown butter | black garlic marmalade

Tasting Menu

\$60 per person
Wine or Beer Pairing \$20

Forest Wild and Exotic Mushroom Cappuccino "Soup"
truffle essence | crème



*Swordfish Prosciutto and Thyme Crusted Tuna
lemon curd | crème fraiche | peppers | cucumber | caviar



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



Flourless Chocolate Terrine
hazelnut spread | chantilly cream