

TO SHARE

*WEST COAST OYSTERS 18
condiment trio

LOCAL CHARCUTERIE AND CREAMERIES 32
cured meats | cheeses | house pickles | dried fruits | preserves

PEI MUSSELS 18
nduja | baby potatoes | lemon | mint | grilled baguette

APPETIZERS, SOUP & SALADS

SQUASH-CARROT-GINGER SOUP 17
lobster | cream | coriander

FOREST WILD AND EXOTIC MUSHROOM CAPPUCINO "SOUP" 14
truffle essence | crème

FOIE GRAS PÂTÉ 15
port wine glaze | fruit preserve | baguette

ROASTED BEET AND BURRATA 15
pomegranate | salsify | elderflower vinaigrette

SWORDFISH PROSCIUTTO AND CURED SALMON 18
lemon curd | crème fraîche | cucumber | caviar

BRESAOLA "CAVE AGED BEEF" 18
arugula | cured duck egg | grana padano | pickled mustard seeds

ARTISAN GREENS 14
gold creek feta | shaved roots | white aged balsamic vinaigrette

WALDORF CAESAR 14
white anchovy | garlic tomatoes | croutons | lemon parmesan dressing

Restaurant GM
Snook LEE

Executive Chef
Hermann SCHÄFER

Executive Sous Chef
Louie CARLETTI-SILVA

*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.

ENTRÉES

FROMAGE BLANC AND CONFIT OF DUCK AGNOLOTTI 31
squid ink pasta | caramelized apples | black pepper cream

*SEARED DIVER SCALLOPS & PORK BELLY 38
celery root puree | pomegranate | calvados reduction

*SKUNA BAY FILET OF SALMON 34
pickled kohlrabi | cauliflower puree | salsify & crab salad
squash 2 ways "confit & fall spiced"

*MUSHROOM CRUSTED NORWEGIAN HALIBUT 45
black garlic potato puree | king trumpet mushroom | truffle reduction

SIMPLY ORGANIC CHICKEN BREAST "COQ AU VIN" 32
duck prosciutto | potato puree | lardon | onion port wine marmalade

*WAGYU BAVETTE 44
carrot | turnip | potato-bacon pave | sauce bordelaise

HERB RUBBED BUFFALO TENDERLOIN AND SEARED FOIE GRAS 47
parmesan polenta | cipollini onion | burgundy reduction | foie gras foam

TASTING MENU

\$82 per person
Wine Pairing \$40

*SWORDFISH PROSCIUTTO AND CURED SALMON
lemon curd | crème fraiche | peppers | cucumber | caviar



FOREST WILD AND EXOTIC MUSHROOM CAPPUCCINO "SOUP"
truffle essence | crème



*WAGYU BAVETTE
carrot | turnip | potato-bacon pave | sauce bordelaise



FLOURLESS CHOCOLATE TERRINE
hazelnut spread | chantilly cream