

TO SHARE

*WEST COAST OYSTERS 18

california emulsion | champagne mignonette | cocktail sauce

LOCAL CHARCUTERIE AND CREAMERIES 32

creminelli cured meats | wasatch cheeses | house pickles | dried fruit preserves

PEI MUSSELS 18

south tyrolian nduja | baby potatoes | lemon | mint | grilled baguette

APPETIZERS, SOUP & SALADS

SQUASH-CARROT-GINGER SOUP ^{GF} 17

lobster | cream | coriander

FOREST WILD AND EXOTIC MUSHROOM CAPPUCINO "SOUP" 14

sautéed mushrooms | truffle essence | crème

FOIE GRAS PÂTÉ 15

port wine glaze | fruit preserve | grilled baguette

WINTER CITRUS SALAD ^{GF / V} 15

citrus segments | yuzu gel | tahini dressing | sesame brittle

ROASTED MARINATED LOCAL BEETS AND BURRATA ^{GF} 15

pomegranate | salsify | elderflower vinaigrette

SWORDFISH PROSCIUTTO AND CURED SALMON ^{GF} 18

lemon curd | crème fraîche | caviar

ARTISAN GREENS ^{GF} 14

gold creek feta | shaved root vegetables | white aged balsamic vinaigrette

WALDORF CAESAR 14

white anchovies | marinated oven roasted tomatoes | grilled croutons
lemon parmesan emulsion

Restaurant
General Manager
Snook LEE

Executive Chef
Hermann SCHÄFER

*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

FOREST WILD AND EXOTIC MUSHROOM RISOTTO ^{GF} 31
grana padano | chives | truffle essence

FROMAGE BLANC AND CONFIT OF DUCK TORTELLINI 33
squid ink pasta | caramelized apples | black pepper cream

*SEARED DIVER SCALLOPS & SLOW ROASTED PORK BELLY ^{GF} 42
celery root purée | pomegranate | calvados reduction

*SKUNA BAY FILET OF SALMON ^{GF} 34
pickled kohlrabi | cauliflower purée | salsify & crab salad | squash 2 ways

*MUSHROOM CRUSTED CHILEAN SEABASS ^{GF} 45
black garlic potato purée | sautéed king trumpet mushroom | truffle reduction

ORGANIC MARY'S CHICKEN BREAST "COQ AU VIN" ^{GF} 32
sonoma duck prosciutto | potato purée | lardon | onion port wine marmalade

*WAGYU BAVETTE ^{GF} 44
roasted organic carrot and turnip | potato-bacon pave | sauce bordelaise

*HERB RUBBED FILET MIGNON AND SEARED FOIE GRAS ^{GF} 47
parmesan polenta | slow roasted cipollini onion | burgundy reduction

SIDES 10 EA
brussels sprouts-hazelnut brown butter | garlic potato puree | truffle fries
grilled broccolini-simple vinaigrette | parmesan polenta

TASTING MENU

\$105 per person add \$45 with Wine Pairing

SWORDFISH PROSCIUTTO AND CURED SALMON ^{GF}
lemon curd | crème fraîche | peppers | cucumber | caviar



SQUASH-CARROT-GINGER SOUP ^{GF}
lobster | cream | coriander



*NIMAN RANCH NEW YORK STEAK ^{GF}
carrot | mushroom risotto | sauce bordelaise



FLOURLESS CHOCOLATE TERRINE ^{GF}
hazelnut spread | chantilly crème