

LOCAL ARTISAN BREAD 8  
herb ricotta spread

TRUFFLE SHOESTRING FRIES 13  
thyme | garlic | parmesan cheese

\*WEST COAST OYSTERS 22  
blood orange caviar | blackberry mignonette

\*AHI TUNA TACOS 18  
cucumber | avocado | chili vinaigrette

\*WAGYU BAVETTE TATAKI <sup>GF</sup> 18  
french radish | ponzu | micro greens | citrus

ROASTED BEET AND BELGIAN ENDIVE <sup>GF</sup> 15  
goat cheese | candied pecans | elderflower vinaigrette

ARTISAN GREENS <sup>GF</sup> 15  
gold creek feta | shaved root vegetables  
white aged balsamic vinaigrette

BIRD'S NEST <sup>GF</sup> 18  
frisée | poached egg | seared pork belly | applewood bacon vinaigrette  
humboldt fog | austrian pumpkin seed oil

\*LAMB MERGUEZ SLIDER 18  
toasted brioche | pomegranate bbq sauce | feta | tzatziki | cucumber arugula slow

CONFIT OF DUCK CARBONARA 36  
tagliatelle pasta | speck | english peas | local brown cage free egg yolk

\*SNAKE RIVER FARMS "WAGYU" BURGER 31  
applewood bacon | cheddar | brioche | tomato onion marmalade  
add farm egg 4

\*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 foodborne illness.  
20% gratuity will be added to parties of 6 or more. Additional \$6 for a split plate.