

## APPETIZERS

- LOCAL ARTISAN BREAD 8  
herb ricotta spread
- \*WEST COAST OYSTERS 22  
blood orange caviar | blackberry mignonette
- \*WAGYU BAVETTE TATAKI GF 18  
french radish | ponzu | micro greens | citrus
- \*LAMB MERGUEZ SLIDER 18  
toasted brioche | pomegranate bbq sauce | feta | tzatziki  
cucumber arugula slow
- SEARED HUDSON VALLEY FOIE GRAS GF 25  
rhubarb gastrique

## SOUPS & SALADS

- CREAMY ROASTED CAULIFLOWER VELOUTÉ 16  
cream | garlic croutons | fine herbs
- PORCINI MUSHROOM CAPPUCINO GF 14  
truffle essence | cream | micro basil
- ROASTED BEET AND BELGIAN ENDIVE GF 15  
goat cheese | candied pecans | elderflower vinaigrette
- WALDORF CAESAR 15  
marinated tomatoes | croutons | lemon parmesan dressing
- BIRD'S NEST GF 18  
frisée | poached egg | seared pork belly | humbolt fog  
applewood bacon vinaigrette | austrian pumpkin seed oil
- ARTISAN GREENS GF 15  
gold creek feta | shaved root vegetables  
white aged balsamic vinaigrette

\*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.

## ENTRÉES

- CONFIT OF DUCK CARBONARA 36  
tagliatelle pasta | speck | peas | local brown cage free egg yolk
- WILD BOAR AGNOLOTTI 37  
beurre noisette | roasted mushroom | sage | pearl onions
- \*FILET OF SKUNA BAY SALMON GF 47  
roasted carrots | celery root purée | truffle-lemon-caviar emulsion
- \*SEARED DIVER SCALLOPS & SLOW ROASTED PORK BELLY GF 45  
sautéed brussels sprouts | rhubarb gastrique
- ORGANIC MARY'S CHICKEN BREAST GF 35  
sonoma duck prosciutto | potato purée | slow roasted cipollini onion  
onion port wine marmalade | natural chicken reduction
- 14 HOUR BRAISED SHORT RIBS GF 51  
parmesan polenta | sautéed king trumpet mushroom | sauce bordelaise

## À LA CARTE

- ALASKAN HALIBUT "7oz sautéed" 49
- FILET OF SKUNA BAY SALMON "7oz sautéed" 39
- ORGANIC MARY'S CHICKEN BREAST "8oz sautéed" 27
- FILET MIGNON "8oz grilled" 55
- RACK OF LAMB "curry marinated, 14oz" 55
- WAGYU TOMAHAWK STEAK "30oz grilled for 2" 225



## ACCOUTREMENTS

- HERB BUTTER GF | TRUFFLE BUTTER GF | SAUCE BORDELAISE GF | BURGUNDY REDUCTION GF  
NATURAL CHICKEN REDUCTION GF
- SAUTÉED BRUSSELS SPROUTS GF 13 | GRILLED ASPARAGUS LEMON-TRUFFLE EMULSION GF 13  
MUSHROOMS GF 13 | POTATO PURÉE GF 13 | PARMESAN POLENTA GF 13 | TRUFFLE FRIES 13