

APPETIZERS

CHEDDAR BISCUITS 14
orange blossom and honey butter

HAMACHI CRUDO 29
cucumber wasabi | pickled mushroom | ginger ponzu

TUNA TARTARE 24
pickled cucumber | ginger | toasted sesame seeds | coriander wontons

SEARED HUDSON VALLEY FOIE GRAS GF 25
herb toast | berry gastrique

CHEESE AND CHARCUTERIE GF 45
local cheese selection | artisan charcuterie | mixed roasted nuts | olive oil crostini

SOUP & SALADS

SOUP OF THE DAY 17

"GREEK" BEET SALAD GF 17
heirloom tomato | feta | walnut hummus | greek yogurt | cucumber | arugula

CLASSIC CAESAR 15
aged parmesan | croutons | tomatoes | zesty caesar dressing

"WALDORF" SALAD GF 16
belgian endive | hazelnut | pomegranate | braeburn apple | verjus vinaigrette

ENTRÉES

SPRING MUSHROOM BOLOGNESE 33
bucatini pasta | chef's ricotta & basil

BAKKAFROST SALMON FILET GF 47
olive tapenade | charred broccolini | parmesan espuma

SEARED DIVER SCALLOPS 49
mushroom risotto | truffle vinaigrette | frisee

MISO GLAZED BLACK COD 44
maitake mushroom | charred lettuce & scallion-soy broth

CHICKEN FRICASSE 41
organic chicken breast | crimini mushrooms | roasted potatoes

NIMAN RANCH TOMAHAWK PORK CHOP 52
Crispy parmesan polenta | kale | roasted pear | honey black pepper gastrique

FILET MIGNON 70
peppercorn sauce | mashed potatoes | shishito peppers

FILET OF SALMON "7oz roasted" 39

ORGANIC MARY'S CHICKEN BREAST "8oz roasted" 27

FILET MIGNON "8oz grilled" 55

À LA CARTE



ACCOUTREMENTS

HERB BUTTER | TRUFFLE BUTTER | SAUCE BORDELAISE
MAPLE GLAZED-BRUSSELS SPROUTS GF 15 | GRILLED ASPARAGUS LEMON EMULSION GF 15
SAUTÉED MUSHROOMS GF 15 | MASHED POTATOES 15 | PARMESAN POLENTA GF 15 | TRUFFLE FRIES 15

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.