

GLITRETIND

First Course

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| LOBSTER & CAVIAR SOUP | 18 |
| osetra, potato parmentier, leek, black garlic crème | |
| FARMER JONES' BABY ROMAINE | 14 |
| charred apple, goat cheese, macadamia nut, pomegranate vinaigrette | |
| BRAISED LAMB SHANK | 17 |
| root vegetable, smoked fennel purée, black currant | |
| RÅ TUNFISK* | 19 |
| hawaiian ahi, watercress, beet, sesame, coconut vinaigrette | |
| MUSHROOM & TRUFFLE PAPPARDELLE | 17 |
| wild mushroom, peppered mascarpone, crispy king oyster | |
| CHICORY & PEEKYTOE CRAB | 18 |
| ikura roe, radish, turnip, skorpor, fennel-cipollini vinaigrette | |
| MAINE SCALLOPS | 21 |
| butternut squash risotto, iberico pork, hazelnut-pine nut relish, aged gouda | |
| ROASTED RABBIT & ASPARAGUS SALAD | 16 |
| lentils, mustard greens, golden raisins, dijon vinaigrette | |
| FOIE GRAS | 22 |
| æbelskiver, pear, carrot, red onion marmalade | |

Executive Chef Jonathon Miller
Executive Sous Chef Evan LaValley

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Main Course

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| BISON WELLINGTON* | 51 |
| parsnip mash, brussels sprout hash, raspberry aigre doux | |
| SQUASH & ANASAZI BEAN RAGU | 29 |
| quinoa, cauliflower, honey roasted squash, cashew crème | |
| LUBINA SEA BASS | 39 |
| bulgur wheat, haricot verts, sunchokes, tarragon butter sauce | |
| DOUBLE R RANCH BEEF* | 58 |
| potato fondant, hedgehog mushrooms & asparagus, sauce au poivre | |
| ORA KING SALMON* | 36 |
| austrian crescent potatoes, broccolini, lemon vinaigrette | |
| POULET ROUGE CHICKEN | 39 |
| roasted carrot, romanesco, baby kale, pickled cranberry | |
| VEAL CHOP* | 49 |
| spätzle, rotkraut, fennel, mustard hollandaise | |
| MUSCOVY DUCK* | 48 |
| duck egg, sweet potato rösti, chard, oat flax crunch, fig maple | |
| HAWAIIAN ONO & KUAUI PRAWNS* | 42 |
| forbidden rice, salsify, jicama, radish, boniato kosho purée | |
| JUNIPER UTAH ELK TENDERLOIN* | 61 |
| truffle-celery root purée, petite root vegetables, parsley sauce | |

*The state of Utah would like you to know that eating raw or partially cooked food can increase the chance of getting food borne illness.