

## First Course

GRILLED SHRIMP GAZAPACHO	17
yellow tomato-corn broth, cucumber, pepper, pearl onion, cilantro	
FARMER JONES' GREENS	14
chef's garden greens, root crop vegetables, honey wine vinaigrette	
GARDEN TOMATOES	15
gouda fondue, harvest grain baguette, salt, basil	
RÅ TUNFISK*	18
hawaiian ahi, watercress, beet, sesame, coconut vinaigrette	
SQUASH & ANASAZI BEAN RAGU	16
quinoa, turmeric-cauliflower, honey roasted squash, cashew cream	
BISON CARPACCIO*	18
marrow bean, horseradish purée, oregano salt, arugula	
SWEET POTATO SPAETZLE & ALMONDS	16
okinawa spinach, black garlic almond sauce	
DUCK CONFIT SALAD	17
greens, carrots, radish, oregano dressing	
HEARD ISLAND SEA BASS*	25
glacier 51, smoked fennel purée, pickled fennel-citrus relish	

executive sous chef evan lavalley

## Main Course

UTAH LAMB RACK*	45
squash, artichoke, ice wine reduction, pistachio-mint gremolata	
PACIFIC HALIBUT*	38
ivory lentil tabbouleh salad, grilled zucchini chimichurri	
DOUBLE R RANCH BEEF FILET*	54
duchess yam-bacon sweet potatoes, blue cheese, heirloom tomatoes	
ORA KING SALMON*	37
german buttery potatoes, broccolini, lemon vinaigrette	
WILD MUSHROOM & TRUFFLES	29
black truffle risotto, mushroom confit, asparagus, watercress	
POULET ROUGE CHICKEN	35
braised thigh & leg, sunchoke, chanterelle mushroom, peas, pancetta-leek hash	
BISON STRIPLOIN*	48
chipotle grits, blistered shishitos, "three sisters" relish	
MAINE SCALLOPS*	42
rye berries, roasted fennel, lingonberry butter sauce	
WAGYU POT ROAST	35
yukon gold potato purée, sunday night vegetables	

executive chef jonathon miller

*\*The state of Utah would like you to know that eating raw or partially uncooked food can increase the chance of getting a foodborne illness*