

First Course

CELERIAC & SWEET CRAB SOUP caviar, celery, fennel, pearl onion, apple	18
STEIN ERIKSEN RED GREENS goat cheese, cinnamon brioche croutons, fig-pinot noir vinaigrette	16
PORK CHEEK BITTERBALLEN sweet potato, braised red cabbage, black currant	17
HAMACHI CRUDO* popcorn, citrus, radish, ponzu onion, lime-coconut cream	22
WILD MUSHROOM NUDI confit wild mushrooms, sunchoke purée, red wine gastrique	18
CURED SALMON & IKURA* hearts of palm, pear, nasturtium, lemongrass, ginger dashi	20
MAINE SCALLOPS* purple potatoes, sea beans, macadamia nut-jalapeno relish	24
FARMER JONES GREENS carrot, beet, radish, asparagus, pomegranate vinaigrette	16
SEARED FOIE GRAS* brioche, caramelized banana, marshmallow, cocoa nibs, peanuts	25

executive sous chef evan lavalley
chef de cuisine lester lepiten

Main Course

BISON RIBEYE*	58
wild mushrooms, asparagus, cognac-peppercorn sauce	
CARAWAY CARROTS & RYE BERRIES	31
almonds, kohlrabi, squash, romesco sauce	
SABLEFISH & LOBSTER*	46
black barley, haricots verts, pearl onion, lobster sauce	
DOUBLE R RANCH BEEF FILET*	59
tallow confit potatoes, pastrami carrots, pickled mustard seed veal demi-sauce	
HAWAIIAN AHI*	48
tarragon-ivory lentil risotto, braised fennel, romanesco, fennel citrus relish	
POULET ROUGE CHICKEN	40
parsnip-white bean puree, roasted parsnip, braised greens, pinot noir reduction	
MUSCOVY DUCK BREAST*	50
chestnut-freekeh stuffing, squash, petit chard, orange-ginger aigre-doux	
ROCKY MOUNTAIN ELK*	64
truffle-jerusalem artichokes, kalettes, smoked hazelnuts, pickled marionberry	

corporate 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*