

## First Course

AVOCADO & CUCUMBER GAZPACHO heirloom tomato, pearl onion, cilantro	16
UTAH TOMATO PLATE parmigiano reggiano, smoked tomato water, herbs, black salt	18
FARMER JONES' GREENS raspberries, burrata, pine nuts, charred lemon-berry vinaigrette	16
BEEF & BEET TARTARE* black garlic aioli, beet chips, cured quail egg yolk, watercress	20
HAMACHI CRUDO* popcorn, citrus, radish, ponzu onion, lime-coconut cream	21
WILD MUSHROOM PANZANELLA sourdough, poached egg, banyuls vinegar, crisp leeks	21
MAINE SCALLOPS* beluga lentil, meyer lemon confit, pickled fresno pepper, saffron miso sauce	24
STEINS BACON & PECAN SALAD root spinach, carrots, bacon-black pepper pecans, warm bacon vinaigrette	16

executive sous chef evan lavalley

## Main Course

BISON RIBEYE	58
wild mushrooms, asparagus, cognac-peppercorn sauce	
CAULIFLOWER & ALMONDS	33
almond potato purée, root crop greens, pink peppercorn rosemary, honey gastrique	
ORA KING SALMON*	44
german butterball potatoes, fava bean succotash, coconut creamed corn	
DOUBLE R RANCH BEEF TENDERLOIN*	59
cumin cheddar polenta, broccolini, shallots, roasted pepper relish	
HAWAIIAN TUNA*	46
zucchini, fennel, tomato confit, castelvetrano olives, basil oil	
POULET ROUGE CHICKEN & CHORIZO	41
sweet potatoes, mizuna, mole verde, cilantro	
UTAH LAMB LOIN*	49
parsnip purée, bok choy, pickled blueberry, fennel pollen, smoked onion jus	
PACIFIC HALIBUT*	45
quinoa, roasted caulilini, mint pea puree, tomato relish	

chef de cuisine lester lepiton

*\*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*