

LOCAL ARTISAN BREAD 8
herb ricotta spread

TRUFFLE SHOESTRING FRIES 13
thyme | garlic | parmesan cheese

CORIANDER MARINATED GRAVLAX ^{GF} 17
california hass avocado | sour cream | lemon | frisée

SEARED HUDSON VALLEY FOIE GRAS ^{GF} 25
rhubarb gastrique

PINEAPPLE & CUCUMBER GAZPACHO ^{GF} 14
crab salad | peppers

HEIRLOOM TOMATO & BURRATA ^{GF} 17
jalapeño-strawberry marmalade | grilled farmers bread
aged balsamic

*AHI TUNA TACOS 18
cucumber | avocado | chili vinaigrette

*WAGYU BAVETTE TATAKI ^{GF} 18
french radish | ponzu | micro greens | citrus

ARTISAN GREENS ^{GF} 15
gold creek feta | shaved root vegetables
white aged balsamic vinaigrette

*SNAKE RIVER FARMS "WAGYU" BURGER 31
applewood bacon | cheddar | brioche | tomato onion marmalade
add farm egg 4

*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.