



### STARTERS

Roasted Heirloom Carrots | 8  
goat cheese, pistachios, sesame seeds

Tuna Tartare | 19  
kimchi cucumbers, yamamrath chips  
yuzu aioli

Roasted Beet & Butternut Squash Salad | 11  
frisee, arugula, feta, pepitas  
vanilla honeywine vinaigrette

Utah Meat & Cheese Board | 23  
creminelli barolo & calabrese, beehive barley buzzed  
heber valley smoked jalapeno bacon, rabbit rillettes  
roasted tomato & garlic confit relish, roasted garlic toast

Saffron & Mustard Mussels | 15  
grilled baguette, saffron aioli

Short Rib Poutine | 15  
brown gravy, local squeaky cheese, parsley

### MAINS

Maine Sea Scallops & Pappardelle | 35  
winter yellow tomatoes, asparagus, shallots

Wagyu Bauvette | 36  
mushroom ragout, frites, green onion vinaigrette

Ora Salmon | 36  
celery root, chive emulsion, preserved lemon

Stein's Burger | 21  
8 ounce angus beef, aged white cheddar, crispy fried onions  
served on a shepherd roll with house cut fries

Quinoa Falafel | 27  
roasted cauliflower and butternut squash, kale sprouts, coconut garam marsala

Pacific Tuna | 39  
coriander rub, carrot ginger sauce, black quinoa, roasted carrots, wild mushrooms & herb pistou

Butternut Squash Risotto | 25  
asparagus, spinach, preserved lemon, parmigiano reggiano, tarragon oil

Chicken Smoked Cheddar Chile Relleno | 30  
roasted radish & brussels sprouts, mojo rojo, cilantro vinaigrette

Executive Chef Jim Hopkins

*Requests for split plates will incur a \$5.00 charge.  
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.*