

Farm-To-Table Dinner

July 13th

1st - roasted heirloom beet and burrata

pistachio mint pesto and broken orange vinaigrette

new age torrantes

2nd - chevre and garlic scape stuffed squash blossom

zucchini and squash noodles, honey wine

vinegar, smoked tomato oil, basil oil

milbrandt traditions reisling

3rd - tempura fried soft shell crab

roasted corn relish, frisee salad, meyer lemon,

thai basil hollandaise

charles & charles rosé

4th - fennel crusted utah lamb chops

summer vegetable and farro salad, roasted garlic tzatziki,

eggplant caviar

grateful red pinot noir

5th - cherry clafoutis

pistachio ice cream, pistachio crumble

j brut rosé

reservations are strongly recommended

Speak with your server or call us @ 435-658-5812

childrens menu available upon request

