

MENU

These menus reflect our favorite way to cook - driven by seasonal ingredients, with a demand for rich wonderful flavors, beautiful, but decidedly not fussy, and most fitting for an intimate family dinner. In them you'll see some of our perennial customer favorites, as well as some of the latest favorites of our talented team. This is the way we cook for our family and friends at home. We're excited to have you join us!

Please note that all menus are subject to change depending on seasonal ingredient availability and quality.

Eat well.

1/1/21 & 1/2/21

Utah artisan cheese and charcuterie board
optional - \$12 / person addition

Snuck Farm greens, winter squash, toasted pine nuts, house-made ricotta, honey vinaigrette

house-made ciabatta, sea salted butter

pan-roasted pork chop, mushroom onion jus
creamy parmesan polenta
fried Brussel sprouts, cider glaze

mesquite-grilled ribeye, black garlic butter
parsnip truffle risotto
optional - \$25 / person addition

salted caramel pot de creme

1/8/21 & 1/9/21

Utah artisan cheese and charcuterie board
optional - \$12 / person addition

Snuck Farm greens, sweet peppers, candied pecans, feta, citrus vinaigrette

house-made black pepper brioche, sea salted butter

grilled flank steak, chimichurri
mashed potatoes + butter, butter, and more butter
roasted heirloom carrots

Riverence red trout, Moroccan tomato jam
parmesan mushroom gnocchi
optional - \$25 / person addition

olive oil cake, caramel zabaglione, poached pears

1/15/21 & 1/16/21

Utah artisan cheese and charcuterie board
optional - \$12 / person addition

Snuck Farm greens, blackberries, pistachios, mascarpone, vanilla vinaigrette

house-made ciabatta, sea salted butter

pan-roasted bone-in and skin-on chicken breast, rosemary jus
creamy parmesan polenta
roasted vegetables

grilled flank steak, blood orange bbq
old fashioned macaroni and cheese
optional - \$25 / person addition

our signature gelato (not ice cream), homemade cookies

1/22/21 & 1/23/21

Utah artisan cheese and charcuterie board
optional - \$12 / person addition

Snuck Farm greens, sultanas, pine nuts, gorgonzola, balsamic vinaigrette

house-made olive and tomato focaccia, evo

grilled skirt steak, red wine, and onion sauce
old fashioned macaroni and cheese
roasted vegetables

sea bass, citrus salsa
charred corn gnocchi
optional - \$25 / person addition

panna cotta, raw honey, orange

1/29/21 & 1/30/21

Utah artisan cheese and charcuterie board
optional - \$12 / person addition

Snuck Farm greens, poached pears, candied pecans, shaved parmesan, balsamic vinaigrette

house-made ciabatta

pan-roasted bone-in skin-on chicken breast, tomato chutney
potatoes - baked, smashed, and fried
roasted Brussel sprouts, bacon

red wine braised beef short ribs, walnut horseradish
creamed corn, caramelized onions
optional - \$25 / person addition

our signature gelato (not ice cream), pumpkin donuts



CULINARY CRAFTS