



*chef's tasting*

67

*first*

PAN ROASTED ESCOLAR

octopus tentacles, creminelli salami & fennel fumet

*second*

CAULIFLOWER SOUP

plumped golden raisins & browned truffle butter

*main*

BALLARD FARMS PORK TENDERLOIN

pink peppercorn, black garlic spaetzle & rendezvous rye apples

*finale*

WARM CHOCOLATE TART

fleur de sel caramel, housemade marshmallow & banana foster ice cream



**TALISKER**  
**ON MAIN**



*starters*

**CRAB HUSHPUPPIES**

Utah pear, fines herbs & banyuls butter

16

**CLIFFORD FAMILY FRIED EGG & FRESH BACON**

broccoli raab & serrano pepper gremolata

13

**STEAK & FONDUE**

blue spruce dust, rockhill gruyere & wasatch porter mushrooms

17

**BRUSSELS SPROUTS**

tuhaye bacon, hazelnuts, high dessert goji berries & pomegranates

10

**ROOT VEGETABLE SALAD**

dessert red feta, pistachio brittle & Clifford honey vinaigrette

9

**SHELLING BEAN SOUP**

house made chorizo, mustard greens & sage croutons

9



*mains*

**EGGPLANT & ONION TART**

mountainview mushrooms, barley & tahini mousseline

28

**VETA LA PALMA BRANZINO**

basil, pepperoncini & shellfish broth

36

**SPICE FRIED CHICKEN**

slide ridge honey butter biscuit, black eyed peas & local greens

32

**HERITAGE VALLEY RABBIT LOIN**

mushrooms, country ham, green lentils & hay smoked date jus

39

**PAN ROASTED MOUNTAIN VALLEY TROUT**

arugula, broiled shishito pepper & braised fennel, tomato jam

38

**SHORT RIB SHEPHERD'S PIE**

yukon gold potato, marrow butter, high star farms leeks & heirloom carrots

34

**MORGAN VALLEY LAMB RACK**

red quinoa, lamb sausage, Zoe's garden sunchoke & southridge farms cherry

38