

ALTURA

May 20, 2017

STUZZICHINI

*TUNA VENTRESCA TONNATO, PRESENT TENSE FARMS RADISH
PARSLEY ROOT CANNOLI, SPOT PRAWN, SPRUCE TIPS
HOUSE CURED STEELHEAD ROE, FENNEL PANNA COTTA, SMOKED WITH MADRONE
GEODUCK, OXEYE DAISY, BERGAMOT ORANGE
PLEASANT VIEW FOIE GRAS, SICILIAN PISTACHIO, WHIPPED CAMPARI
PINK SCALLOP BAKED WITH MEYER LEMON AND WILD ONION, OSETRA CAVIAR*

GRASSFED BEEF CRUDO

GARDEN ARUGULA, PICKLED RAMPS, PARMESAN

RISOTTO

SPRING PEAS AND ASPARAGUS, BRAISED PORK SHANK, CASTELMAGNO

DARRELL'S BREAD

HOUSE CURED SALUMI, FAVETTA

TORTELLINI

BONE MARROW ROASTED BEETS, GOAT CHEESE, DILL FLOWER

WOOD SORREL SORBETTO

SPRUCE GRANITA, RHUBARB TAPIOCA

SPRING RUN KING SALMON

ALTURA'S GARDEN RADISH, WILD ONION ASH

TRUE WAGYU RIBEYE STEAK

SPRING ONIONS, WILD ASPARAGUS

WILD MUSHROOM BRODO

INFUSED WITH DUCK AND PINE

GORGONZOLA DOLCE

CRISPY PEAR, SAGE, MOSTARDA

WOODRUFF PANNA COTTA

BLUEBERRY, DOUGLAS FIR

AFFOGATO

*MASCARPONE GELATO, AMARO MONTENEGRO
CANNOLI, HOUSE MADE RICOTTA, CANDIED ORANGE
GRAPPA SOAKED LUXARDO CHERRY*