

ALTURA

July 14, 2017

STUZZICHINI

*TONNATO SAUCE, ALICI ANCHOVY, PRESENT TENSE FARMS RADISH
SMOKED STURGEON ZABAGLIONE, OSETRA CAVIAR, LEEK SFORMATO
PARSLEY ROOT CANNOLI, SPOT PRAWN, SPRUCE TIPS, CHANTERELLE
GEODUCK, FINGER LIME, CELERY SODA
PLEASANT VIEW FOIE GRAS, SICILIAN PISTACHIO, WHIPPED CAMPARI*



GRASSFED BEEF CRUDO

PARMESAN, SUNFLOWER

CHARCOAL GRILLED EZO ABALONE

SWEET CORN, ROASTED GARLIC, BURNT HONEY, SEA BEANS

DARRELL'S BREAD

HOUSE CURED SALUMI, ANCHOVY BUTTER

SHORT RIB TORTELLINI

BONE MARROW ROASTED BEETS, CURRANTS, HERB FLOWERS AND SEEDS

VEAL & PORCINI MEZZALUNA *(OPTIONAL)*

TASMANIAN BLACK TRUFFLES, ALTURA GARDEN PEAS, SAGE, CHANTERELLE

CHERRY AND NECTARINE SORBETTO

TARRAGON GRANITA



BAKER RIVER SOCKEYE

DIAVOLICCHIO, SQUASH BLOSSOM, DUNGENESS CRAB, ZUCCHINI

OR

TRUE WAGYU BEEF

SMOKED ZABUTON STEAK, RADISH VARIATIONS



WILLOUGHBY *(OPTIONAL)*

BAKED WITH ZUCCHINI AND BASIL

RUM PANNA COTTA

SUMMER BERRIES, JUNIPER AGED BALSAMICO

AFFOGATO

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