

# ALTURA

June 8, 2017

## STUZZICHINI

*TONNATO SAUCE, ALICI ANCHOVY, PRESENT TENSE FARMS RADISH  
FENNEL PANNA COTTA, STEELHEAD CAVIAR, SMOKED WITH MADRONA BARK  
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

## EZO BLACK ABALONE

SWEET GARLIC, BURNT HONEY, SEA BEANS, CORN BROTH

## DARRELL'S BREAD

HOUSE CURED SALUMI, BAGNA CAUDA

## GNOCCHI

RAGU OF GOAT AND WAGYU BEEF, GOATS MILK RICOTTA, GARDEN SAGE

## CHERRY AND NECTARINE SORBETTO

TARRAGON GRANITA



## SPRING RUN KING SALMON

CRISPY ARTICHOKE, GARLIC SCAPES, DIAVOLICCHIO

*OR*

## PLEASANT VIEW DUCK CAPUNET

SPRING ONIONS, YOUNG TURNIP, SPICY PICKLED CHERRY

*OR*

## A5 JAPANESE WAGYU BEEF

PORCINI TRIFOLATI, WILD ASPARAGUS



## ROBIOLA DUE LATTE

MOREL MUSHROOM, GUANCIALE, VIN SANTO

## RUM SEMIFREDDO

BLUEBERRIES STEWED WITH DOUGLAS FIR

## AFFOGATO

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