

ALTURA

July 27, 2017

STUZZICHINI

*PRESERVED NIGHT SMELT, RADISH SPONGE, TONNATO
GRASSFED BEEF CRUDO, ARUGULA, PARMESAN, QUAIL'S EGG
PARSLEY ROOT CANNOLI, SPOT PRAWN, CHANTERELLE
GRILLED SALT SPRING ISLAND MUSSEL, MADRONA SMOKE, PANCETTA
GNOCCO FRITTO, GOAT PROSCIUTTO, CHILLED MELON SOUP, ORANGE MINT
PLEASANT VIEW FOIE GRAS, SICILIAN PISTACHIO, WHIPPED CAMPARI*



SMOKED STURGEON ZABAGLIONE

OSETRA CAVIAR, ZUCCHINI SFORMATO

FRUTTI DI MARE

MUSSELS, GEODUCK, DUNGENESS CRAB, AGRETTI

DARRELL'S BREAD

HOUSE CURED SALUMI, MYRTLE BUTTER

SHORT RIB TORTELLINI

BONE MARROW ROASTED BEETS, CURRANTS, HERB FLOWERS AND SEEDS

AGNOLOTTI *(OPTIONAL)*

TASMANIAN BLACK TRUFFLES, FOIE GRAS, MARSALA CREAM

WILD BERRIES AND CHERRIES

SORREL AND TARRAGON GRANITA, FINGER LIME



LING COD

DIAVOLICCHIO, SUMMER VEGETABLE FRITTI

OR

DRY AGED DUCK BREAST

CARAMELIZED KOHLRABI, CHARRED RADICCHIO, SPICY PICKLED CHERRIES



TALLEGRO

ARMED IN A SQUASH BLOSSOM

AMARETTI SEMIFREDDO

POACHED PEACHES, RASPBERRY MERINGUE

AFFOGATO

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