

# ALTURA

*Sample Menu 12.23.18*



## STUZZICHINI

*BLOOD ORANGE AND PARSLEY SODA*

*ROASTED BEET SPONGE CAKE, MAITAKE MUSHROOM, WHITE TRUFFLE SNOW*

*GRASS FED BEEF CRUDO, PARMESAN FONDUTTA, QUAILS EGG YOLK*

*FERMENTED POTATO, BLACK BUTTER, BOTTARGA MUGGINE*

*SAVORY CANNOLI, LOCAL SEA URCHIN, PARSLEY ROOT, SPRUCE*



## CELEBRATION OF WINTER SHELLFISH

*OYSTER&RAMP, CLAM&CAPER LEAF, MUSSEL&PANCETTA, CRAB&CHILI*



## PUMPKIN SCARPINOCC

*APPLE MOSTARDO, PARMA BUTTER, GUANCIALE*



## DARRELL'S BREAD

*CULTURED BUTTER, MYRTLE LEAVES*



## SMOKED CELERiac AGNOLOTTI

*WILD BOAR SUGO*

*OPTIONAL ~ ALBA WHITE TRUFFLES SHAVED TABLESIDE ~ \$79 SUPPLEMENTAL*



## QUINCE GRANITA

*SEA BUCKTHORN, MARIGOLD, FINGER LIME*



## CRISPY POTATO CRUSTED STEELHEAD

*MELTED LEEKS, FRUTTI DI MARE*

OR

## PIGEON ROASTED WITH BLACK TRUFFLES AND FOIE GRAS

*SALT ROASTED CELERY ROOT, CHERRY MOSTARDO*



## TALLEGRO

*RED KURI SQUASH, BLACK PEPPER HONEY FLAMED WITH CALVADOS*



## DUCK AND MATSUTAKE BRODO

*INFUSED WITH WINTER HERBS AND PINE BRANCHES*



## SATSUMA CREAMSICLE

*PASSIONFRUIT, OLIVE OIL SNOW*



## AFFOGATO

*MASCARPONE GELATO, AMARO MONTENEGRO*

*AERATED HOT CHOCOLATE*

*BABA AU RHUM*

*GRAPPA SOAKED LUXARDO CHERRIES*