

ALTURA

STUZZICHINI

*RHUBARB WATER, LIGURIAN OLIVE OIL, TARRAGON
VITELLO TONNATO, MUSTARD GREEN SPONGE CAKE
BONE MARROW ROASTED BEETS, PICKLED RAMPS, QUAIL EGG YOLK, PARMESAN
SMOKED STURGEON ZABAGLIONE, WILD ONION SFORMATO, OSETRA CAVIAR
SHIGOKU OYSTER GRILLED OVER RED CEDAR BRANCHES, FERMENTED CHICORY, PICKLED RAMP
SAVORY CANNOLI, LOCAL SEA URCHIN, PARSLEY ROOT
PLEASANT VIEW FOIE GRAS, HUCKLEBERRIES AND VIN SANTO*



SPOT PRAWNS ROASTED IN POPCORN

PORCINI, SPRING ONION, FERMENTED BLACK GARLIC

ASPARAGUS TORTELLONI

ROBIOLA LA TUR, SPRING SHELLING BEANS, CRISPY VEAL BREAST



DARRELL'S BREAD

OLIVE OIL BABA, HOUSE CURED SALUMI

STINGING NETTLE CAVATELLI

SPRING RAIN FARMS RABBIT RAGU, PEAS, CURED GOOSE EGG



WOOD SORREL GRANITA

RHUBARB, FINGER LIME



TRUE WAGYU BEEF

RIBEYE, DOUGLAS FIR TRUFFLES, MOREL MUSHROOMS (*supplemental \$9 or \$18/oz.*)

OR

DRY AGED PLEASANT VIEW DUCK

SPRING RABES, SPICY PICKLED CHERRIES



ROGUE RIVER BLUE

ROASTED PUMPKIN, BLACK PEPPER HONEY, PUMPKIN SEED TUILE

SATSUMA CREAMSICLE

PASSIONFRUIT, MERINGUE

AFFOGATO

*MASCARPONE GELATO, AMARO MONTENEGRO
AERATED HOT CHOCOLATE
CANNOLI TRADIZIONALE
GRAPPA SOAKED LUXARDO CHERRY*