

ALTURA

STUZZICHINI

*BLUEBERRY, WATERMELON, LOVAGE
ALBACORE TUNA, TONNATO, MUSTARD GREENS SPONGE CAKE
GRASS FED BEEF CRUDO, PICKLED RAMPS, QUAIL EGG YOLK, PARMESAN
FERMENTED POTATO AND NASTURTIUM CROSTATA, SMOKED STEELHEAD ROE
SAVORY CANNOLI, SPOT PRAWN, SEA URCHIN, PARSLEY ROOT
FOIE GRAS, FENNEL FLOWER, CAMPARI*



ALICE'S TOMATOES

THREE PREPARATIONS, BEN'S FRESH CHEESE, PADRON PEPPER GRANITA

SHORT RIB STUFFED CALAMARI

GRILLED BEANS, CUCUMBER, CALABRIAN CHILI

DARRELL'S BREAD

CULTURED BUTTER, MYRTLE LEAF, BAGNA CAUDA

VEAL AND MUSHROOM TORTELLI

WILD MUSHROOMS BRAISED WITH LOVAGE AND TASMANIAN BLACK TRUFFLE



SWEETHEART CHERRIES

GREEN RHUBARB GRANITA, FINGER LIME



KUMAMOTO A5 WAGYU BEEF

GRILLED ZUCCHINI, YOUNG ONION, SHISHITO PEPPER (*supplemental \$20/ounce*)

OR

IBERICO PORK PRESSA

ROASTED FIGS, GORGONZOLA DOLCE, GARDEN SAGE



ROBIOLA LA TUR

WARMED IN A SQUASH BLOSSOM, HOT PEPPER HONEY



VANILLA AND RUM PANNA COTTA

FRESH HUCKLEBERRIES, JUNIPER, BASIL

AFFOGATO

*MASCARPONE GELATO, CHERRY GRAPPA
AERATED HOT CHOCOLATE
BABA AU RHUM
GRAPPA SOAKED LUXARDO CHERRIES*

