

# ALTURA

## STUZZICHINI

*APPLE, FENNEL, CARDAMOM, VERJUS*  
*LAMB PROSCIUTTO, CALABRIAN CHILI FRITTELLE*  
*ALBACORE TUNA, TONNATO, BEET SPONGE CAKE*  
*GRASS FED BEEF CRUDO, WHITE TRUFFLE SNOW, CRISPY BLACK TRUMPET MUSHROOM*  
*MAHOGANY CLAM, PRESERVED CHILI BRINE, KINOME LEAF*  
*FERMENTED POTATO, BLACK BUTTER, BOTTARGA MUGGINE*  
*SAVORY CANNOLI, LOCAL SEA URCHIN, PARSLEY ROOT, SPRUCE*  
*SMOKED STURGEON ZABAGLIONE, COHO ROE, SALSIFY SFORMATO*



## SALT SPRING ISLAND MUSSELS

PREPARED TWO WAYS WITH PROSCIUTTO, BERGAMOT ORANGE AND MADRONA BARK



## EZO BLACK ABALONE

SWEET GARLIC, CRISPY KALE, PIG'S FEET BRAISED IN APPLE JUICE



## DARRELL'S BREAD

CULTURED BUTTER, MYRTLE LEAVES



## PHEASANT AGNOLOTTI

WILD MUSHROOMS, CRISPY SAGE

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



## CONCORD GRAPE SORBETTO

TARRAGON GRANITA, FINGER LIME



## SPRING RAIN FARM'S RABBIT

FOUR PREPARATIONS, CABBAGE, SUNCHOKES, BLACK GARLIC

OR

## DRY AGED DUCK BREAST

EARLY WINTER ROOTS, SPICY PICKLED CHERRIES



## GORGONZOLA DOLCE

ALICE'S APPLES, BLACK PEPPER, WILDFLOWER HONEY



## DUCK AND MATSUTAKE BRODO

DUCK HEART AND MATSUTAKE GRILLED ON PINE BRANCHES



## QUINCE POACHED IN VIN SANTO

SICILIAN PISTACHIOS, DRIED PERSIMMON



## AFFOGATO

*MASCARPONE GELATO, AMARO MONTENEGRO*

*AERATED HOT CHOCOLATE*

*BABA AU RHUM*

*GRAPPA SOAKED LUXARDO CHERRIES*



*Sample Menu 11.13.18*