

ALTURA

SAMPLE MENU*

STUZZICHINI

*IAN'S KOMBUCHA WITH RHUBARB & TARRAGON
FERMENTATED POTATO, OSETRA CAVIAR, WILD WATERCRESS
LIGHTLY GRILLED ROMERO OYSTER, FERMENTED ESCAROLE BUTTER
GEODUCK CRUDO, BLACK LIME, RED ENDIVE
SAVORY CANNOLI, SEA URCHIN, PARSLEY ROOT
GRASSFED BEEF CRUDO, PARMESAN FONDUTTA, CURED EGG, CARASAU
MUSTARD GREEN SPONGE CAKE, SPRING RADISH, TONNATO*

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MUSSELS

SFORMATO, PANCETTA, SALMON ROE
SMOKED WITH MADRONE BARK

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SPOT PRAWN

SPRING GARLIC, GARDEN CARDOONS, ALMOND, GIOIELLO

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MAMA'S DAILY BREAD

CULTURED BUTTER, SMOKED SALT

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RAVIOLO

ASPARAGUS, GOATS MILK RICOTTA, FARM EGG

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SORBETTO

STRAWBERRY, GARDEN HERBS, FINGER LIME

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SPICE ROASTED RACK OF LAMB

SALSE VERDE, TURNIP RAPINI, BLACK GARLIC

- OR -

A5 WAGYU RIBEYE

(Supplemental \$20/oz)

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VANILLA RUM PANNA COTTA

STRAWBERRIES, WOODRUFF, JUNIPER-AGED BALSAMIC

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AFFOGATO

VANILLA GELATO, GREEN CHARTRUESE, AERATED HOT CHOCOLATE
PISTACHIO ZABAGLIONE, BOURBON-SOAKED CHERRIES

**our menu continually shifts in response to seasonal changes and creative whim. we are able to accommodate most dietary restrictions with advance notice. we cannot omit butter or eggs. please reach out to us directly with any inquiries.*