

ALTURA

SAMPLE MENU*

STUZZICHINI

*APERITIVO: HAMI MELON & CHILI SODA
OSETRA CAVIAR, FENNEL PANNA COTTA, CHIVE
MANILA CLAMS, FERMENTED POBLANO PEPPER, KINOME LEAF
SAVORY CANNOLI, HOKKAIDO SEA URCHIN, PARSLEY ROOT PUREE
BEET SPONGE CAKE, VENISON CRUDO, TRUFFLE SNOW
SMOKED COHO ROE, CULTURED CREAM, ALLIUM ASH, CARASAU*

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MEDITERRANEAN MUSSELS

IN VARIATION WITH CURED PORK AND MADRONA BARK SMOKE

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TOMATO VARIATIONS

GNOCCHO FRITTO

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CRISPY POTATO LING COD

FERMENTED POTATO, NASTURTIUM

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WARM OLIVE OIL ROLL

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ROASTED EGGPLANT CASONCELLI

BONINI BALSAMICO EXTRAVECCHIO, PARMESAN VACCHE ROSSE

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IAN'S DURHAM WHEAT SOURDOUGH, CULTURED BUTTER & MYRTLE

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CONCORD GRAPE SORBETTO

TARRAGON GRANITA, JUPITER GRAPES, INTERLAKEN GRAPES

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SEA BREEZE FARM DRY-AGED DUCK

SPICY PICKLED CHERRIES, CHARRED CABBAGE, GOLDEN CHANTERELLE, POTATO PURÉE

-OR-

JAPANESE A5 WAGYU BEEF

CHARRED CABBAGE, GOLDEN CHANTERELLE, POTATO PURÉE, SLOW ROASTED BEEF FAT

(Supplemental \$20/oz)

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GRAVENSTEIN APPLE

HUCKLEBERRY GELATO, TOFFEE BRITTLE, DATE BUDINO

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AFFOGATO

VANILLA GELATO, CHERRY GRAPPA, AERATED HOT CHOCOLATE

PISTACHIO ZABAGLIONE, COCOA NIB, ALMOND TUILE

BOURBON PRESERVED CHERRIES, MARZIPAN, CHOCOLATE

**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.*

PAIRINGS

STUZZICHINI

Champagne Pierre Paillard 'La Grande Récolte' Grand Cru Extra Brut (Magnum)

Chardonnay, Pinot Noir, Bouzy, FRA 2006

NA | *'Giardino Botanico': Seedlip Garden 108, lemon, eucalyptus*



MUSSELS

Savage Grace 'Gewürztraminer Orange' Oak Ridge Vineyard

Gewürztraminer, Columbia Gorge, WA 2019

N/A | *'Verjus Amontillado': apple verjus, hazelnut, aleppo pepper, honey*



TOMATOES

Rezabal Txakoli Rosado (Magnum)

Hondarribi Beltza, Getariako Txakolina, ESP 2020

N/A | *'Bibita Focoso: celery, lime, sea salt*



COD

Reynvaan 'Queen's Road White'

Marsanne, Viognier, Walla Walla, WA 2014

N/A | *'No Shrubs': lemon, dill, champagne vinegar, soda*



CASONCELLI

Cascina Pajana 'Ars Vivendi'

Nebbiolo, Barbera, Merlot, Piemonte, ITA 2012

N/A | *'Not Wine': saskatoon, pomegranate, thyme, chili d'arbol*



DUCK

Rocca Sveva Amarone Riserva

Corvina, Rondinella, Molinara, Veneto, ITA 2013

N/A | *'Kvassier': whey fermented beet, raspberry, umami*



WAGYU

Cadence 'Bel Canto' Cara Mia Vineyard

Cabernet Franc, Merlot, Petit Verdot, Red Mountain, WA 2011

N/A | *'Kvassier': whey fermented beet, raspberry, umami*



DESSERT

Matteo Correggia 'Anthos' Passito

Brachetto, Piemonte, ITA 2016

N/A | *'Buena Sera': huckleberry, apple, spiced simple*