

ALTURA

SAMPLE MENU*

STUZZICHINI

*APERITIVO: SPICED APPLE WITH FENNEL OIL
BOTTARGA MUGGINE, FERMENTED POTATO, BLACK BUTTER
GRILLED PICKERING PASS OYSTER, FERMENTED ESCAROLE, ANCHOVY CRUMB
SAVORY CANNOLI, LOCAL SEA URCHIN, PARSLEY ROOT PUREE
BEET SPONGE CAKE, GRASS-FED BEEF CRUDO, TRUFFLE SNOW
TEA CURED SALMON ROE, BACCALA, ALLIUM ASH, CARASAU*

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PANCETTA WRAPPED MEDITERRANEAN MUSSELS

SALSIFY SFORMATO, IMPERIAL KALUGA CAVIAR, SMOKED STURGEON ZABAGLIONE

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DRY-AGED TURBOT

PAN ROASTED WITH WILD MUSHROOMS AND BRUSSELS SPROUTS

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AGNOLOTTI DAL PLIN

WILD BOAR SUGO, TRUFFLE PECORINO, CRISPY SAGE
(Optional Alba White Truffle Supplement)

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MARSTEN'S DURHAM WHEAT SOURDOUGH, OX FAT CANDLE

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BAY LAUREL SORBETTO

BLOOD ORANGE GRANITA AND CANDIED KUMQUAT

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PURE COUNTRY FARMS 21 DAY DRY-AGED STEAK

WHEY BRAISED CELERY, LOCAL ROOTS CARROTS, CIPOLLINI ONION

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ROGUE RIVER BLUE

AGED IN PEAR BRANDY WITH HONEYCRISP APPLE, BLACK PEPPER HONEY

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DUCK BRODO INFUSED WITH PINE & WINTER HERBS

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SATSUMA CREAMSICLE

VANILLA SEMIFREDDO AND BLACK SESAME MERINGUE

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AFFOGATO

VANILLA GELATO, CHERRY GRAPPA, AERATED HOT CHOCOLATE
TRADITIONAL CANNOLI & PANFORTE
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

Guy Larmandier Rosé 1^{er} Cru

Chardonnay, Pinot Noir, Vertus, FRA NV

NA | *'Greener Pastures': green tea kombucha, pear, shiso*



MUSSEL

Barraco

Zibibbo, Sicilia, ITA 2018

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



TURBOT

Vie di Romans 'Vie di Romans'

Chardonnay, Friuli Isonzo, ITA 2019

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



AGNOLOTTI DAL PLIN

Cantalupo 'Collis Carellae' Ghemme

Nebbiolo, Alto Piemonte, ITA 2011

NA | *'Sicilian Sunrise': blood orange, rooibos, lemon*



STEAK

Antoine Arena Patrimonio 'Carco'

Niellucciu, Corsica, FRA 2012

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



DESSERT

Cantine Colosi 'Na'jm'

Malvasia delle Lipari, Corinto Nero, Sicilia, ITA 2015

N/A | *'Buena Sera': orange, passion fruit, sea buckthorn reduction*