

ALTURA

SAMPLE MENU* \$157/PERSON

STUZZICHINI

APERITIVO: SATSUMA & CALABRIAN CHILI SODA
IMPERIAL KALUGA CAVIAR, FERMENTED POTATO, BLACK BUTTER
HOSHI OYSTER LIGHTLY CURED IN BLUE ELDERBERRY VINEGAR, FOIE GRAS
CRISPY SPOT PRAWN HEAD, POPCORN, PORCINI
SAVORY CANNOLI, MAINE SEA URCHIN, PARSLEY ROOT PUREE
STINGING NETTLE SPONGE CAKE, SPOT PRAWN, HABANERO, KUMQUAT
GRASS FED BEEF CRUDO, CURED EGG, GREEN GARLIC, CARASAU

~OR~

PANCETTA WRAPPED MEDITERRANEAN MUSSELS

SMOKED MUSSEL ZABAGLIONE, SFORMATO

~OR~

SQUID INK TAGLIATELLE

CUTTLEFISH, CHILI, BOTTARGA MUGGINE

~OR~

OAK MEADOW FARMS ROOSTER RAVIOLO

BRAISED IN NEBBIOLO, QUAIL EGG, BROWN BUTTER, TRUFFLE PECORINO
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MARSTEN'S DURHAM WHEAT SOURDOUGH, CULTURED BUTTER, PORCINI SALT

~OR~

SATSUMA SORBETTO

SEA BUCKTHORN, CANDIED CITRUS, BAY LAUREL GRANITA

~OR~

SLOW ROASTED ANDERSON RANCH RACK OF LAMB

BLACK GARLIC, WHITE ASPARAGUS, TURNIPS, SALSA VERDE

~OR~

CHARCOAL GRILLED A5 WAGYU RIBEYE

(\$20/OZ)

~OR~

DUCK BRODO

WINTER HERBS

~OR~

VANILLA RUM PANNA COTTA

BLACK PEPPER CHERRY GELEE, PISTACHIO PRALINE, BALSAMICO

~OR~

AFFOGATO

VANILLA GELATO, AERATED HOT CHOCOLATE
BABA AU 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

Leclarc Briant Rosé Brut

Chardonnay, Pinot Noir, Epernay, FRA 2017

N/A | *'Greener Pastures': Seedlip Garden, Lyre's 'Italian Orange' rose & lime cordial*



MUSSELS

La Staffa 'Rincrocca' Castelli di Jesi Verdicchio Riserva

Verdicchio, Marche, ITA 2018

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



SQUID INK TAGLIATELLE

Abbazia San Giorgio' Lustro'

Catarratto, Pantelleria, ITA 2019

N/A | *'Verjus Amontillado': Apple verjus, hazelnut, Aleppo honey*



RAVIOLO

Domenico Clerico Barolo

Nebbiolo, Piemonte, ITA 2016

N/A | *'Not Wine': Saskatoon berry, Huckleberry, chili d'Arbol, thyme*



LAMB or WAGYU

Grattamacco Bolgheri Superiore

Cabernet Sauvignon, Merlot, Sangiovese, Toscana, ITA 2016

N/A | *'Kvassier': Whey fermented beet Kvass*



DESSERT

Bruno Verdi 'Sangue di Giuda'

Croatina, Uva Rara, Barbera, Oltrepò Pavese, ITA 2019

N/A | *'Buona Sera': Seedlip Spice 94, The Pathfinder, cold brew, nutmeg*