

ALTURA

SAMPLE MENU*
\$175/PERSON

STUZZICHINI

APERITIVO: STRAWBERRY LEMON BALM SODA

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DRY-AGED BERKSHIRE PORK LARDO, OLIVE OIL BABA

MUSTARD GREEN SPONGE CAKE, HOUSE MADE MORTADELLA, SUMMER TRUFFLE
MANILA CLAMS, FERMENTED POBLANO PEPPER, KINOME LEAF

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SWEET CORN & SPRING ALLIUM SFORMATO, SMOKED OSETRA CAVIAR

SAVORY CANNOLI, HOKKAIDO SEA URCHIN, PARSLEY ROOT, SPRUCE TIPS

SALAD ALA RUSSE, CARASAU CRACKER, BOTTARGA MUGINE

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CHARCOAL GRILLED EZO ABALONE

SWEET CORN, CRISPY KALE, SEA VEGETABLES

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SPOT PRAWN WARMED IN A NASTURIUM LEAF

GIOIELLO HEIRLOOM BLACK RICE, SPICY PRAWN BUBBLES

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VEAL BREAST PANSOTTI

MOREL, PEAS, SU ENTU

(Optional \$37 Black Truffle Supplement)

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MARSTEN'S DURHAM WHEAT SOURDOUGH,
CULTURED BUTTER, BAGNA CAUDA

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RHUBARB SORBETTO

TARRAGON GRANITA, FINGER LIME

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SLOW ROASTED RACK OF LAMB

BLACK GARLIC, PORCINI, SALSA VERDE

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VANILLA RUM PANNA COTTA

MARINATED BLUEBERRIES, SORREL CREAM, SPRUCE

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AFFOGATO

VANILLA GELATO, AERATED HOT CHOCOLATE

TRADITIONAL CANNOLI

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

WINE \$145 | MIXED \$115 | N/A \$75

STUZZICHINI

R.H. Coutier Blanc de Blancs
Chardonnay, Ambonnay, FRA NV

N/A | *'Puttin' on the Spritz': Casamara 'Alta', orange, strawberry, lemon*



ABALONE

Viña González Bastías 'Terre Madre'
Semillon, Torrontel, Maule Valley, CHL 2019

N/A | *'No Shrubs': Champagne vinegar, lemon, garden herbs*



SPOT PRAWN

LTD. + Wines 'Orange Crush'
Pinot Gris, Muscat, Riesling, Willamette Valley, OR 2021

N/A | *'Ready for the Flor': Apple verjus, hazelnut, Aleppo honey*



PANSOTTI

Moccagatta 'Bric Balin'
Nebbiolo, Piemonte, ITA 2017

N/A | *'Easy Being Green': Seedlip Garden, celery, mint, lime*



LAMB

Casanaova della Spinetta 'Sezzana'
Sangiovese, Colorino, ITA 2006

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



DESSERT

Ancarani Uvappesa
Centisimino, Emilia-Romagna, ITA 2018

N/A | *'Ol Blue Eyes': Blueberry, honey & black pepper gastrique, cream, soda*