

ALTURA

STUZZICHINI

APERITIVO: RHUBARB & TARRAGON

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*MUSTARD GREEN SPONGE CAKE, STRIPED BASS, TONNATO
MAITAKE FRITTI, WILD CHAMOMILE, PRESERVED MEYER LEMON
OSSETRA CAVIAR, WHITE ASPARAGUS, SMOKED STURGEON*

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*BONE MARROW BABA, WAGYU BEEF CRUDO, KINOME
SAVORY CANNOLI, SEA URCHIN, SPRUCE TIPS
FAT BASTARD OYSTER, RHUBARB, TARRAGON*

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MEDITERRANEAN MUSSELS

SALMON ROE, PANCETTA, MADRONA BARK, WILD RAMP

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IVORY KING SALMON

SPICY PRAWN BRODO, SEA VEGETABLES

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SWEET CORN SCARPINOCC

SAGE BLOSSOM BROWN BUTTER, MOREL MUSHROOMS, RICOTTA SALATA

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HOUSE MADE SOURDOUGH, CULTURED BUTTER, SMOKED SALT

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BARBERA-WILD BERRY SORBETTO

WOOD SORREL GRANITA

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DRY AGED DUCK BREAST

SWEET GARLIC, SPRING VEGETABLES, SPICY PICKLED CHERRIES

~OR~

A5 WAGYU RIBEYE

CHARCOAL GRILLED

⌘

OXTAIL BRODO

INFUSED WITH GARDEN HERBS & WILD MUSHROOM

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STRAWBERRY-RHUBARB SEMIFREDDO

WHITE CHOCOLATE, PINK PEPPERCORN, SWEET CICELY

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AFFOGATO

PISTACHIO GELATO, CHERRY GRAPPA, AERATED HOT CHOCOLATE
BABA AU NOCINO, HOUSE-PERSERVED PERSIMMON, CARAMELIZED WHITE CHOCOLATE

Tuesday – Thursday 6:00 p.m.
Friday – Saturday 5:00 p.m. & 8:30 p.m.