

Platter of House Cured Charcuterie, marinated fava beans, pecorino & gnocchi fritto \$16

Chicken Liver Pâté, house made fruit preserves and crostini \$15

Oysters, four on the half shell, verjus and spring onion mignonette \$14

Ricotta & Anchovy Stuffed Squash Blossoms, garlic scape pesto \$15

### Three Course Prix Fixe \$68

Wines to Accompany additional \$78

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#### Antipasti

Spring Vegetable 'Ribollita' Soup: spring peas, basil, parmigiano & Manni olive oil

'The House Salad' gem lettuce, farm egg, confit tomato, anchovy vinaigrette

Fennel Dusted Yellow Fin Tuna "Tataki" harissa, olives, celery heart

Crispy Pork Belly & Watermelon Salad, lemon agro-dolce

Braised Baby Artichokes, Gioia Burrata cheese, olive oil fried bread

Four Story Hills Farm 40 Day Aged Beef Carpaccio, button chanterelles

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Pasta

Spring Pea & Ricotta Ravioli, preserved lemon, mint, wild mushrooms

Hand Cut Spaghetti, San Marzano tomatoes, farm basil & mozzarella

Maine Lobster Bolognese, tarragon pappardelle pasta \$5 *suppl*

Rock Shrimp Risotto, roasted grapes & fennel

Uni Chitarra, sturgeon caviar

#### Mains

Roasted Kurobuta Pork Chop, farm greens, Rancho Gordo beans, braised fennel

Columbia River Steelhead Trout, roasted cherry tomatoes, Vidalia onion panzanella, olive vinaigrette

Colorado Lamb Loin, preserved lemon, radish, mint, spring pea spaetzle

"Chicken Under a Brick" roasted beets and goat cheese, toasted pistachios

Pan Roasted Pacific Halibut, sweet corn, farm potatoes, pickled ramps, basil

50 Day Aged Milagro Grass Fed Ribeye, piquillo pepper & anchovy vinaigrette \$10 *suppl*

#### Sides

\$8

Russet Potato Purée

Roasted Beets & Goat Cheese

Rendezvous Farm Creamed Kale

Grilled Asparagus & Parmigiano