

# ardor

---

MILK BREAD ... 16 (V)  
BEEFSTEAK TOMATO, ROSEMARY OIL, SEA SALT

---

## A P P E T I Z E R S

---

GREEN GODDESS ... 24 (V)  
GARDEN OF LETTUCES, VALBRESE FETA  
TAMAI FARMS STRAWBERRIES, AVOCADO

CAESAR SALAD ... 24  
BIB AND CASTELFRANCO LETTUCES  
BRENTWOOD CORN, PARMESAN PANKO

RAW CAULIFLOWER CACIO E PEPE ... 18 (V)  
ANCIENT GRAINS, WHITE NECTARINES  
PARMESAN VINAIGRETTE

TOMATO CARPACCIO ... 22  
VINE RIPENED CAMPARI TOMATO, PICKLED  
GREEN ALMONDS, PRESERVED FIG VINAIGRETTE

ORA KING SALMON CRUDO ... 28  
CURED TROPICAL FRUITS, MANGO VINEGAR  
CHORIZO OIL

YELLOWFIN TUNA TARTARE ... 26 \*  
QUAIL EGG, OLIVES, ANCHOVY-MUSTARD  
LITTLE GEM SIDECAR

CLEAVER OCTOPUS ... 26  
TORN HERBS, PRESERVED LEMON  
HEARTS OF PALM

KING CRAB TAGLIATELLE ... 38  
HEIRLOOM CHERRY TOMATO  
HERB BREADCRUMBS

TANDOOR CARROTS ... 20 (V)  
EGGPLANT CROUTONS, HUMMUS  
PAPRIKA VINAIGRETTE, PINE NUTS

ARUGULA FARRO RISOTTO ... 22 (V)  
PARMESAN, CALABRIAN CHILI

CEDAR GRILLED ASPARAGUS ... 27 (V)  
TRUFFLE AIOLI, CURED EGG YOLK  
PUFFED GRAINS

## M O R E V E G E T A B L E S

---

TEMPURA ONION RINGS ... 18 (V)  
BUTTERMILK SOAKED, UMAMI POWDER

HAND CUT FRIES ... 14 (V)  
SALT & VINEGAR SPICE

CHARRED BROCCOLINI ... 18 (V)  
TOASTED SESAME SEEDS, SZECHUAN  
SPICED TAHINI

RATATOUILLE ... 16 (V)  
SUMMER SQUASH & ZUCCHINI, ROASTED  
PEPPER PIPERADE, CAMPARI TOMATOES

ROASTED OYSTER MUSHROOM ... 18 (V)  
LEMON GARLIC OIL, POBLANO CREMA  
CITRUS FERNS

POACHED POTATO ... 14  
LEMON ZEST, CRISPY SKINS, CHERVIL

## E N T R É E S

---

SWEET POTATO CURRY ... 30 (V)  
MANGO, JICAMA, PEARL ONION, PUFFED RICE

ALEPPO CRUSTED SHRIMP ... 40  
CREAMY POLENTA, CHAYOTE  
PICKLED RHUBARB, SCAMPI SAUCE

ARDOR BURGER ... 29 \*  
DRY AGED BEEF, AGED CHEDDAR, TOMATO JAM  
ARUGULA, CRISPY SHALLOTS  
BRIOCHE-POTATO BUN

SEARED ORA KING SALMON ... 42 \*  
ZUCCHINI BLOSSOMS, SUMMER CUCUMBER  
SALAD, CURED LEMON ESPUMA

ROASTED PETALUMA HALF CHICKEN ... 38  
CALAMANSI GLAZE, ROASTED SQUASH  
& EGGPLANT

6oz PRIME FILET MIGNON ... 68 \*  
CITRUS CONFIT POTATO, TALLOW WILTED  
HERBS, SPROUTING CAULIFLOWER

## C H A R R E D O V E R F I R E

---

GRILLED BRANZINO ... 48  
SMASHED CAPER-DILL VINAIGRETTE  
TENDER LEAVES

COLORADO LAMB CHOPS ... 72 \*  
14 DAYS AGED IN FAT  
ROASTED RED BEETS, BLUEBERRY MOSTARDA

8oz PRIME SKIRT STEAK ... 56 \*  
MOLE SALT, CONFIT GARLIC

10oz DRY-AGED STRIP LOIN ... 90 \*  
COAL ROASTED MUSHROOMS, NORI BONITO  
SALT, YUZU HIMALAYAN SALT

32oz BONE-IN RIBEYE STEAK ... 180 \*  
MELTED CIPOLLINI ONIONS, CABERNET SALT

## P A S T R Y P R E - O R D E R

GOOSEBERRY PHYLLO PIZZA ... 48  
VANILLA, CRÈME PÂTISSIÈRE  
25 YR BALSAMIC

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID ENTIRELY TO SERVICE STAFF

CHEF DE CUISINE CHRISTOPHER OJALES