

# ardor

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

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

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GREEN GODDESS ... 24 (V)  
GARDEN OF LETTUCES, VALBRESE FETA  
HASS AVOCADO, ASIAN PEARS

CAESAR SALAD ... 24  
BIB & CHICORY LETTUCES, ROASTED  
HONEY NUT SQUASH, PARMESAN PANKO

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

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

SCALLOP SEMI CRUDO ... 24  
BROWN BUTTER ESSENCE, ROASTED KABOCHA  
SQUASH, FINGER LIME

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

BASS SASHIMI ... 22 \*  
PICKLED BARTLETT PEARS, YUZU HONEY  
BLACK SESAME

HAMACHI CRUDO ... 26 \*  
KIWI AGUACHILE, CARA CARA ORANGE  
JALAPENO OIL

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

WALNUT & SAGE QUADREFIORE.....28 (V)  
WALNUT PESTO, HEN OF THE WOODS  
MUSHROOMS, WHIPPED RICOTTA

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

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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

SLOW ROASTED EGGPLANT ... 16 (V)  
CUMIN AND HERB CRUST  
RED PEPPER QUESO

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

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

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

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

SEARED PACIFIC STRIPED BASS ... 42  
ANCIENT GRAINS, CONFIT TOKYO TURNIP  
AJI TURMERIC LECHE DE TIGRE

ROASTED PETALUMA CHICKEN ... 38  
HERB VINAIGRETTE, SLOW ROASTED  
EGGPLANT, RED PEPPER QUESO

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

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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 NEW YORK STRIP LOIN....64  
CRISPY ENOKI MUSHROOMS  
TAMARI TALLOW GLAZE

32OZ RIBEYE TOMAHAWK....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

(V) VEGETARIAN

\*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