

# a r d o r

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

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## C R U D O

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FALL PEARS ... 22 (V)  
GORGONZOLA DULCE, MOROCCAN CURED OLIVES, ARUGULA

BASS SASHIMI ... 18 \*  
POMEGRANATE SOAKED CHERRIES, AMAZU, PICKLED THAI CHILI

HAMACHI ... 23 \*  
PINEAPPLE GUAVA, CUCUMBER, TARRAGON

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

WAGYU BEEF TARTARE ... 45 \*  
TAMARIND PEPPERCORN SAUCE, SWEET POTATO, BROCCOLINI

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

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RAW CAULIFLOWER CACIO E PEPE ... 18 (V)  
ANCIENT GRAINS, GOOSEBERRIES, HARICOTS VERTS

CLEAVER OCTOPUS ... 24  
TORN HERBS, PRESERVED LEMON, HEARTS OF PALM

CHARRED OYSTER MUSHROOM ... 23 (V)  
GRILLED NOPALES, HASS AVOCADO, CASHEW AILLADE

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

MUSHROOM TERRINE ... 23 (V)  
PORTOBELLO, TEXTURES OF BRUSSELS SPROUTS & JALAPEÑO

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

ALASKAN KING CRAB ... 36  
TAGLIATELLE, PICKLED CHILI, HERB BREADCRUMBS

CEDAR GRILLED ASPARAGUS ... 22 (V)  
TRUFFLE AIOLI, CURED EGG YOLK

ADD FRESH WINTER TRUFFLES ... 26

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

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## E N T R É E

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SWEET POTATO CURRY ... 28 (V)  
MANGO, JICAMA, PEARL ONION, PUFFED RICE

ALEPPO CRUSTED SHRIMP ... 32  
CREAMY POLENTA, CHAYOTE, SCAMPI SAUCE TOKYO TURNIPS

SMOTHERED CAULIFLOWER ... 26 (V)  
MARCONA ALMONDS, CASTELVETRANO OLIVES GRANNY SMITH APPLE, PICKED HERBS

STRIPED BLACK BASS ... 38  
SAFFRON TAMARIND BROTH, TOMATO, BLOOMSDALE SPINACH

DUKKAH CRUSTED AHI ... 42 \*  
CHARRED CABBAGE & CUCUMBER, LEMON YOGURT DRIED PIQUILLO

PRIME FILET MIGNON ... 66 \*  
CREAMY POACHED POTATO, SORREL CRUMBLE WILTED HERBS

RIVIERA VEGETABLES ... 14 (V)  
CARROT TOP PISTOU

SUPER GREEN SPINACH ... 15 (V)  
CRISPY ALLIUM, AGED CHEDDAR

CRISPY FINGERLING POTATOES ... 11 (V)  
SALT VINEGAR, SPICE DILL

TEMPURA ONION RINGS ... 12 (V)  
BUTTERMILK SOAKED, UMAMI POWDER

## C H A R C O A L G R I L L & P L A N C H A

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PAN SEARED BRANZINO ... 50  
CAPER VINAIGRETTE, SHAVED FENNEL WATERCRESS

HARRISON RANCH CHICKEN ... 38  
WOOD SMOKED PERSIMMON, HEIRLOOM CARROTS & BEETS, CITRUS GLAZE

LAMB COOKED UNDER PINE ... 72 \*  
14 DAYS DRY AGED COLORADO LAMB ROASTED RED BEETS, BLUEBERRY MOSTARDA

DRY AGED BEEF  
PRIME SKIRT STEAK ... 48 \*  
CABERNET SALT, GARLIC CONFIT

WAGYU STRIP LOIN ... 96 \*  
GRILLED SHISHITOS

TOMAHAWK STEAK FOR TWO ... 180 \*  
MELTED CIPPOLINI ONIONS

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

GOOSEBERRY PHYLLO PIZZA ... 44  
VANILLA, CRÈME PÂTISSIER  
25 YR BALSAMIC