

**JOIN US ON NOVEMBER 26<sup>th</sup>!**

**Prix fixe available upon request**

**TO START**

Prosciutto di Parma aged 24 months, burrata cheese, rosemary pizza bianca	18
Hamachi tartare, crushed avocado, fresh yuzu, radish, edible flowers	18
Piedmontese beef short ribs, sunchokes, seckel pear salad, mustard greens	18
Honeynut squash, meyer lemon gremolata, goat feta, pomegranate, mache	16
Seared diver scallops, chanterelle mushrooms, parsnip puree, radicchio, persimmon, hazelnuts	20
Brussels sprouts, baby kale & honey crisp apple salad, pistachio, brigante sardo cheese	15
Octopus, chickpea purée, blistered peppers, orange & marjoram salmoriglio	18

**MAINS**

Nicolas breed organic turkey, apple, kale & sausage stuffing, cranberry relish	30
Wild striped bass, rapini, cannellini bean puree, roasted grapes, almond gremolata	30
Colorado Lamb shank, artichoke and preserved lemon comfit	32
21 day's dry aged steak tagliata, salsa verde, mustard greens, Grana Padano	35
Pappardelle, milk-braised wild boar ragu, parmesan, pomegranate	22
Artichokes and wild mushrooms lasagna, spinach pasta, pecorino fondue	22
Squid ink paccheri, Alaskan king crab, cherry tomato, burrata, calabrian chili	25
Gnocchi, chanterelle mushrooms, fresh winter truffle	30

**SIDES 7**

Roasted brussels sprouts, guanciale, pecorino  
 Caramelized root vegetables, mint, ricotta salata

**DESSERT 10**

Apple & cranberry almond crumble tart, mascarpone gelato gelato  
 Sticky date pudding with bourbon toffee sauce, pistachio parfait

*20% gratuity will be applied to parties of 6 or more*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*\*please inform your server of any allergies or dietary restrictions you may have*