

ALTURA

STUZZICHINI

IAN'S KOMBUCHA WITH RUSSIAN COUNTRY TEA & BLACK CURRANT

BOTTARGA MUGINE, FERMENTED POTATO, BLACK BUTTER

SAVORY CANNOLI, HOKKAIDO SEA URCHIN, PARSLEY ROOT

MEDITERRANEAN MUSSEL WRAPPED IN PANCETTA & SMOKED WITH MADRONA BARK

MUSSEL SFORMATO WITH DUNGENESS CRAB BRODO

ALBACORE VENTRESCA, TONNATO



GRASSFED BEEF CRUDO

BEETS, PICKLED RAMPS, BONE MARROW, CARASAU



MAMA'S BREAD

CULTURED BUTTER, CRUSHED MYRTLE LEAF



EGGPLANT SCARPINOCC

NEPITELLA, BALSAMICO, PARMESAN VACCHE ROSSE



KING SALMON

BLISTERED SHISHITO PEPPERS, SWEET CORN, CHILI DI BOMBA



TARRAGON GRANITA

MOUNTAIN BLUE HUCKLEBERRY & GREEN RHUBARB SORBETTO



BLACKBERRY FED CHICKEN SALTIMBOCCA

HEIRLOOM POLENTA, FRESH FIGS, SAGE



VANILLA SEMIFREDDO

MELON, LEMON VERBENA, AMARETTI



Thank you for joining us!

September Fifth, 2020

STUZZICHINI

Liébart-Régnier Blancs de Blanche

Chardonnay, Pinot Noir, Trento, ITA NV

100% chardonnay with a silky-smooth palate and long finish. Aromas of hazelnut and lemon meringue are complimented by a palate licorice, ginger, and citrus.

Bodegas Viñedos Verticales

Moscatel de Alejandría, Doradilla, Malaga, ESP 2018

Bright and floral with notes of white flowers, citrus and cucumber. A dry and salty palate is a nice accompaniment to summer salads and seafood.

N/A | Summer's End: fresh plum juice, basil, club soda

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GRASSFED BEEF CRUDO

Rezabal Txakoli Rosé

Hondarrabi Beltza, Getariako Txakolina, ESP 2019

Few rosés manage to be thought provoking, thoroughly delicious and carefree, but Rezabal manages to be all three. Slightly fizzy, but still with bright red fruit, bell pepper and lime zest.

N/A | Beet Kvass: fermented in house with whey, balanced with a hint of fresh ginger

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EGGPLANT SCARPINOCC

Andrea Occhipinti 'Alea Viva'

Aleatico, Lazio, ITA 2019

Andrea is known for wines of purity, freshness and finesse. Here, aleatico shines with ripe red fruit, rose hips and pepper.

N/A | Il Prato (meadow): wild chamomile, stinging nettle, nepitella, seedlip garden 108

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KING SALMON

Sciaccia 'Biancopiglio'

Carricante, Cataratto, Grecanico Dorato, Etna, Sicilia, 2018

The inaugural vintage of 'Biancopiglio' surely lays the groundwork for a promising future. The tension and intensity are truly Sicilian and the influence of the volcanic soils are very present in the mineral-driven palate.

N/A | Giovane (green, young): green bell pepper, basil, chervil

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CHICKEN SALTIMBOCCA

Travaligni Gattinara Riserva

Nebbiolo, Piemonte, ITA 2013

Dark and structured with crushed earth, red fruit, roses and leather. Broad shouldered with well-integrated acidity and rustic, grippy tannins.

N/A | "Not Lambrusco": black currants, saskatoons, thyme & arbol chili; lightly carbonated

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VANILLA SEMIFREDDO

Pelissero Moscato d'Asti

Moscato, Piemonte, ITA 2018

The quintessential dessert wine from famed producer Giorgio Pelissero. Low in alcohol, but high in aromatics and drinkability. Freshly picked mint, acacia, honey and stone fruit round out the bubbly palate.

N/A | Sera d'Estate (summer evening): lemon verbena, white grape, comet's tail pepper