

ALTURA

STUZZICHINI

*IAN'S KOMBUCHA WITH QUEEN CATHERINE TEA & RED ANJOU PEAR
HOUSE CURED & SMOKED COHO ROE, CARASAU, ALIUM ASH
SMOKED STURGEON, SALSIFY SFORMATO & ZABAGLIONE
SAVORY CANNOLI, SEA URCHIN, PARSLEY ROOT
TOASTED FOCACCIA, A5 WAGYU, PORCINI, CURED EGG YOLK
MEDITERRANEAN MUSSEL, HOUSE CURED PANCETTA, MADRONA BARK SMOKE*

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CARNAROLI RISOTTO

PORK, BROCCOLI, SAFFRON, PECORINO

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MAMA'S BREAD

CULTURED BUTTER, SMOKED SALT

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SQUID INK CAVATELLI

DUNGENESS CRAB, SPICY BRODO, MATSUTAKE

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COASTAL PORCINI

FERMENTED POTATO PURÉE, WILD WATERCRESS

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CONCORD GRAPE SORBETTO

TARRAGON GRANITA, KIWI BERRY

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DRY AGED HANGER STEAK

BRAISED TURNIP, FERMENTED BLACK GARLIC, ASH ROASTED ESCAROLE

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RED WINE POACHED PEARS

COCOA NIB, CHESNUT HONEY, MASCARPONE

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Thank you for joining us!

October 15th, 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 of licorice, ginger, and citrus.

N/A | Summer's End: *pear and basil come together to signal the end of summer and beginning of fall*

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RISOTTO

Montenidoli Rosato
Canaiuolo, Toscana, ITA 2018

Bright and floral with notes of dried flowers, bitter red fruit and crunchy minerality. The palate leans savory with dried herbs, cured meat and soft tannins.

N/A | Giovane: *fresh green bell pepper and garden herbs*

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SQUID INK CAVATELLI

Kelley Fox 'Nerthus'
Grüner Veltliner, Early Muscat, Willamette Valley, OR 2019

Native yeast fermented, unfinned, unfiltered skin-contact white wine from the PNW. A gorgeous display of balance and restraint. The muscat shines on the nose, but the grüner takes over on the palate and brings a bit of texture and spice to an aromatically pleasing, yet dry wine.

N/A | "Dragoncello": *tarragon, lemon, Seedlip Garden 108*

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COASTAL PORCINI

Avennia 'La Perle'
Roussanne, Marsanne, Columbia Valley, WA 2017

When it comes to white wine in Washington, Chardonnay is the top dog. However, Rhône varietals shine and can compete with the best of them. Here, honeysuckle and pear mingle with stonefruit and lemon custard. A touch of vanilla and brioche are balanced nicely by lively acidity.

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

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DRY-AGED HANGER STEAK

Castiglione del Bosco Brunello di Montalcino
Sangiovese Grosso, Montalcino, Toscana, ITA 2015

Coming from one of the oldest estates in the region, but with a modern take on winemaking. The kiss of new oak rounds out the plush fruit from this classic, yet warm vintage. The dark fruit and spice are complimented by the signature menthol and anise of sangiovese grosso.

N/A | Arancia Nero: *black currant & bitter orange*

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RED WINE POACHED PEARS

Oloroso, Pedro Ximenez, Jerez, ESP MV

Lustau produces some of the finest sherry on the planet. The East India delivers notes of toffee, chocolate and roasted nut and while it is sweet, the wine has tremendous finesse and balance.

N/A | Sera d'Estate: *lemon verbena, apple verjus, comet's tail pepper*

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