

ALTURA@HOME

**SAMPLE FIVE COURSE MENU
AVAILABLE 11/18-11/25**

FENNEL PANNA COTTA
HOUSE CURED SALMON ROE



MUSSEL SFORMATO
MEDITERRANEAN MUSSELS STEAMED WITH
WILD CHAMOMILE AND GUIANCIALE



MAMA'S BREAD
BAKED IN CARTOCCIO WITH BLACK TRUFFLE



TAJARIN
WILD MUSHROOM RAGU, CRISPY SAGE
Whole alba white truffles available to take home -market price
Olive wood truffle shaver from tartuffo lange -45



PAN-ROASTED & STUFFED QUAIL
BRAISED CHARD, PUMPKIN ROASTED WITH HAZELNUT

OR

TRUE WAGYU RIBEYE STEAK
CELERIAC-POTATO PUREE, GRILLED RADICCHIO, BLACK GARLIC
10 oz steak, serves two -65



APPLE-HUCKELBERRY CROSTATA
WILD BLACKBERRY GELATO



TRUFFLES
WILD BERRY & WHITE CHOCOLATE
PRESERVED CHERRY & DARK CHOCOLATE

ALTURA@HOME

SAMPLE EIGHT COURSE MENU
AVAILABLE BEGINNING 11/27

STUZZICCHINI

WINTER RADISHES
CULTURED BUTTER, FERMENTED MUSTARD GREEN CRACKER

FENNEL PANNA COTTA
HOUSE CURED SALMON ROE

GRASS FED BEEF CRUDO
CURED EGG, ARUGULA, PARMESAN, CARRASAU



MUSSEL SFORMATO

MEDITERRANEAN MUSSELS STEAMED WITH
WILD CHAMOMILE AND GUIANCIALE



MAMA'S BREAD

BAKED IN CARTOCCIO WITH BLACK WINTER TRUFFLE



TAJARIN

WILD MUSHROOM RAGU, CRISPY SAGE
Whole alba white truffles available to take home -market price
Olive wood truffle shaver from tartuffo lange -45



PAN-ROASTED & STUFFED QUAIL

BRAISED CHARD, PUMPKIN ROASTED WITH HAZELNUT

OR

TRUE WAGYU RIBEYE STEAK

CELERIAC-POTATO PUREE, GRILLED RADICCHIO, BLACK GARLIC
10 oz steak, serves two -65



APPLE-HUCKELBERRY CROSTATA

WILD BLACKBERRY GELLATO



TRUFFLES

WHITE CHOCOLATE & WILD BERRY
DARK CHOCOLATE & PRESERVED CHERRY

