

ALTURA@HOME

SAMPLE MENU*

UPDATED 1/8/2020

STUZZICCHINI

FENNEL PANNA COTTA
HOUSE CURED SALMON ROE

WINTER RADISHES
MUSTARD GREEN CRISPS, CHIVE CREAM



PACIFIC OYSTERS

ASH ROASTED ESCAROLE SOUP, FARRO



MAMA'S BREAD

BAKED IN CARTOCCIO WITH ROASTED GARLIC



SOTTOCENERE SCARPINOCC

CHANTERELLE MUSHROOM, WINTER BLACK TRUFFLE
perigord truffles available to take home -market price



PUMPKIN FED CHICKEN

FROM SPRING CREEK HERITAGE FARMS, LENTILS, ROOT VEGETABLES



VAHLRONA GUANAJA CHOCOLATE TRUFFLE CAKE

CHICORY SOIL, CARAMEL, HOUSE FERNET CHIP GELATO



SUMEYA'S COOKIES

CHOCOLATE-GIANDIUJA*

*contains hazelnut

**menu is subject to minor changes as we rely on daily delivery of fresh ingredients. we are limited in our ability to accommodate dietary restrictions, reach out to us directly with any inquiries.*

\$95/PERSON

*~hot courses will come with simple instructions to prepare at home.
requires oven and stove-top, as well as basic cooking utensils~*