

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~*

ALTURA

IN THE GARDEN (SAMPLE MENU)

STUZZICHINI

TEA OF WILD CHAMOMILE, PERSIMMON AND GARDEN HERBS
HOUSE CURED & SMOKED COHO SALMON ROE, CARASAU, ALIUM ASH
OSETRA CAVIAR, MUSTARD GREEN CRISP, WINTER RADISH
WARM OLIVE OIL BABA, ROSEMARY LONZA
GNOCCHO FRITTO WITH GEOFF'S LARDO AND FENNEL POLLEN



SPOT PRAWN

RED SUNCHOKE, SAVOY CABBAGE, HAZELNUT



SHIGOKU OYSTER

ASH ROASTED ESCAROLE SOUP, FARRO



MAMA'S BREAD

CULTURED BUTTER, MYRTLE



SOTTOCENERE AGNOLOTTI

GOLDEN CHANTERELLE MUSHROOM RAGU
(optional \$29 perigord black truffle supplement)



HOT APPLE CIDER

WITH FENNEL AND APPLE VERJUS



CHARCOAL GRILLED PIGEON

CHARRED RADICCHIO, WHEY BRAISED TURNIPS, SPICY PICKLED CHERRIES



ALTURA'S BRODO

INFUSED WITH PINE & WINTER HERBS
GRILLED WILD MUSHROOM SPEDINO



AFFOGATO

FERNET CHIP GELATO
CHOCOLATE TRUFFLE CAKE
ALMOND-MASCARPONE CREAM & CHICORY SOIL
TRADITIONAL CANNOLI

ALTURA IN THE GARDEN PAIRINGS

STUZZICHINI

Gaston Chiquet ‘Blanc de blancs d’Aÿ’ Grand Cru
Chardonnay, Vallée de la Marne, FRA NV

N/A | “Garden Party”: *rosemary, lemon, egg white*



SPOT PRAWN

Holden Wine Co. ‘Clone 108’
Chardonnay, Willamette Valley, OR 2015

NA | “Verjus Amontillado”: *apple verjus, toasted hazelnut, honey*



OYSTER & ESCAROLE

Chateau Musar ‘Gaston Hochar’
Merwah, Obaideh, Bekka Valley, LBN 2010

N/A | House Kombucha: *hoshigaki persimmon and orange zest*



AGNOLOTTI

Giacomo Borgogno Barolo
Nebbiolo, Piemonte, ITA 2007

N/A | “Not Wine”: *locally foraged huckleberry and saskatoon, thyme, chili di arbol*



PIGEON

Quintarelli Giuseppe ‘Ca de Merlo’
Corvina, Rondinella, Cabernet, Cabernet Franc, Nebbiolo, Veneto, ITA 2010

N/A | “Ciliegia al Rosmarino”: *house black cherry & rosemary shrub*



DESSERT

Còlpetrone Montefalco Sagrantino Passito
Sagrantino, Umbria, ITA 2008

N/A | Madrone Bark Cold Brew: *madrone bark, chicory, decaf espresso*

