

ALTURA@HOME

SAMPLE MENU*

UPDATED 2/10/2021

STUZZICCHINI

CALABRIAN CHILI MARINATED ARTICHOKE
BOTTARGA MUGINE, OLIVE SEEDS

WINTER RADISHES
MUSTARD GREEN CRISPS, TONNATO



SALSIFY SFORMATO

SHIGOKU OYSTERS, HOUSE CURED & SMOKED STEELHEAD ROE



MAMA'S BREAD

BAKED IN CARTOCCIO WITH GREEN GARLIC AND CITRUS



BRASATO FILLED RAVIOLI

WINTER VEGETABLE RAGU, PECORINO SARDO



SPRING CREEK HERITAGE CHICKEN

GRAIN SALAD, MUSTARD JUS



VAHLRONA GUANAJA CHOCOLATE TRUFFLE CAKE

CHICORY SOIL, CARAMEL, HOUSE FERNET CHIP GELATO



WILD BERRY TART

ALMOND SHORTBREAD

** 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~*

VALENTINE'S DAY
@HOME 2021
SAMPLE MENU*

\$135/PERSON

STUZZICCHINI

CALABRIAN CHILI MARINATED ARTICHOKE
BOTTARGA MUGINE, OLIVE SEEDS

RABBIT POLPETTINE
GREEN OLIVE, FENNEL, ORANGE



ALBACORE TUNA CRUDO

WINTER VEGETABLES, SALSA TONNATO



MAMA'S BREAD

IN CARTOCCIO, BLACK TRUFFLE BUTTER



SPAGHETTI ALLA CHITTARA

MAINE LOBSTER TAIL, TOMATO, GUIANCIALE, BAGNA CAUDA CRUMB



DRY AGED PURE COUNTRY BEEF TENDERLOIN

BEEF CHEEK BRASATO, ROOT VEGETABLE GRATIN



CELEBRATION OF WINTER CITRUS

SATSUMA SORBETTO, BLOOD ORANGE CAKE, MEYER LEMON VELO



DARK CHOCOLATE CROSTATA

SOUR SEVILLE ORANGE, PINE NUT

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requires oven and stove-top, as well as basic cooking utensils~*

ALTURA

VALENTINES MENU

(DINE-IN)

STUZZICHINI

IAN'S KOMBUCHA INFUSED WITH STAR ANISE

HOUSE CURED & SMOKED STEELHEAD ROE, CARASAU, ALIUM ASH

SHIGOKU OYSTER LIGHTLY CURED IN ELDERBERRY VINEGAR, SHAVED FOIE-GRAS

SAVORY CANNOLI, LOCAL SEA URCHIN, PARSLEY ROOT

OSETRA CAVIAR, LEMON BUTTER, MUSTARD GREEN CRACKER

VARIATIONS OF MEDITERRANEAN MUSSELS

SFORMATO, PANCETTA, MADRONE BARK SMOKE

LOBSTER

KOHLRABI, HAZELNUT, CHILI

MAMA'S BREAD

CULTURED BUTTER, SMOKED SALT

POTATO AGNOLOTTI

BLACK WINTER TRUFFLES, WILD MUSHROOM RAGU, CRISPY NETTLES

BLOOD ORANGE SORBETTO

BLACK OLIVE SEEDS, PARSLEY GRANITA

PACIFIC ROGUE TRUE WAGYU RIBEYE

TARDIVO RADICCHIO, BLACK GARLIC, BONE MARROW

DUCK BRODO

INFUSED WITH PINE & WINTER HERBS

SATSUMA CREAMSICLE

VANILLA SEMIFREDDO, TOASTED MARSHMALLOW

AFFOGATO

FERNET CHIP GELATO

*VAHLRONA GUANAJA CHOCOLATE TART
CANDIED ORANGE, TOASTED PINE NUT
TRADITIONAL CANNOLI*