

HIDE + SEEK

Garden

Summer Greens Salad \$17

baby gem, baby kale, lola rosa,
marcona almonds, st agur,
peppadew vinaigrette

Heirloom Tomato Salad \$18

tapenade, filo wrapped kasseri,
preserved lemon vinaigrette

Burrata \$22

grilled apricots, chermoula, sourdough

Eggplant Caponata \$15

roasted heirloom eggplant, tomato confit,
golden raisins, pine nuts

Chive Buns \$13

smoked salt, cultured butter,
pickled radish

Spinach and Ricotta Gnudi \$19

'nduja butter, basil, pecorino

Cauliflower \$16

roasted, purée, pickled, spiced honey, sumac

Brussels Sprouts \$15

shawarma spiced, crispy lentils,
herbed labneh

Grand Plates

Grilled Branzino \$45

kalamata and castelvetrano olive relish, lemon

Roasted Halibut \$43

corn purée, succotash, caper herb butter

Colorado Lamb Chops \$68

rosemary, red wine reduction

60-Day Dry Aged Ribeye \$97

salmoriglio, maldon salt

Housemade Pasta

Campanelle \$20

garlic cream, corn, guanciale,
marinated tomato, espelette

Agnolotti \$23

wild mushrooms, ricotta, parmesan foam

Lumache \$24

sausage, rapini, vodka, herbed ricotta

Land + Sea

Hamachi Crudo \$22

fresno chili, cilantro,
honeydew gazpacho, yuzu oil

Oyster on Half Shell

plum mignonette,
cocktail sauce, lemon

1/2 Dozen \$22 | Full Dozen \$42

Grilled Oysters \$18

urfa chile compound butter, parmesan

Escargot En Croûte \$25

burgundy style snails, garlic herb butter,
puff pastry

Croquetas \$22

short rib, jamon, guanciale, fontina cheese,
sungold tomato sauce, pepper jam

Spanish Octopus \$25

romesco, marble potatoes, caper berries,
spanish olive oil

Rohan Duck \$34

mascarpone polenta, apricot

Braised Short Rib \$40

american wagyu, potato cloud,
pickled watermelon