

HIDE + SEEK

Garden

Apple and Pear Salad \$17

little gem, lola rosa, apple cider hazelnut vinaigrette, candied hazelnuts, fontina

Tomato Kasserli Salad \$18

tapenade, filo wrapped kasserli, preserved lemon vinaigrette

Burrata \$23

beets, tarragon pesto, pistachio gremolata, sourdough

French Onion Bread \$14

milk bread, caramelized onion, gruyère, herb butter

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 castelvetro olive relish, lemon

Alaskan Halibut \$43

chanterelle, parsnips, lemon brown butter crumble, tarragon oil

Colorado Lamb Chops \$68

rosemary, red wine reduction

28-Day Dry Aged Ribeye \$97

salmoriglio, pickled cipollini, 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

Grilled Oysters \$21

urfa chile compound butter, parmesan

Escargot En Croûte \$25

burgundy style snails, garlic herb butter, puff pastry

Croquetas \$23

short rib, guanciale, spanish ham, fontina, piquillo pepper aioli, pepper jam

Spanish Octopus \$25

romesco, marble potatoes, caper berries, spanish olive oil

Rohan Duck \$34

celery root purée, apple brandy jus, apple chutney, parsnip chips

Braised Short Rib \$40

american wagyu, potato cloud, pickled watermelon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please let us know if you have any dietary restrictions.