

HIDE + SEEK

Garden

Apple and Pear Salad \$17

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

Squash and Wild Mushroom Salad \$18

arugula, toasted hazelnuts, herb whipped goat cheese, sherry vinaigrette

Burrata \$23

beets, tarragon pesto, pistachio gremolata, sourdough

French Onion Bread \$16

milk bread, caramelized onion, gruyère, herb butter

Spinach and Ricotta Gnudi \$19

'nduja salumi butter, basil, pecorino

Cauliflower Steak \$16

herb farrotto, cauliflower purée, pickled onion, golden raisin gastrique

Brussels Sprouts \$15

shawarma spiced, crispy lentils, herbed labneh

Grand Plates

Alaskan Halibut \$46

asparagus, parsnip purée, lemon brown butter crumble

Petite Filet \$52

potato gratin, cavolo nero, peppercorn sauce

28-Day Dry Aged Ribeye \$97

salmoriglio, pickled cipollini, maldon salt

Petrossian Royal Kaluga Caviar \$125

served with traditional accoutrements

Housemade Pasta

Campanelle \$21

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

Croquetas \$23

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

Escargot En Croûte \$25

burgundy style snails, garlic herb butter, puff pastry

Seared Scallops \$38

blood orange, salsify, crispy rice

Spanish Octopus \$25

romesco, marble potatoes, caper berries, spanish olive oil

Colorado Lamb Chops \$46

glazed baby carrots, rosemary, red wine reduction

Braised Short Rib \$42

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.