

THE KITCHEN

AMERICAN BISTRO

SNACKS

MARINATED OLIVES 6

BRUSCHETTA 5
peas, ricotta, green garlic & mint

ROASTED BRUSSELS SPROUTS 6
shallot, pickled currants & hazelnuts

LA QUERCIA PROSCIUTTO 10

OYSTERS* 3.25 each
classic accompaniments

SIDES

FRENCH/GARLIC FRIES 6

GRILLED ASPARAGUS 6

POTATOES & BONE 7
MARROW BUTTER

SAUTÉED GREENS 6

DESSERTS

STICKY TOFFEE PUDDING 8
pecans & vanilla ice cream

CHOCOLATE HAZELNUT TORTE 10
orange whipped cream

PANNA COTTA 8
orange gelée & vanilla tuile

CARROT CAKE 8
candied carrots & black walnut tuile

NATHAN MILLER CHOCOLATE 5
ask for daily selection

HOUSE MADE ICE CREAM
OR SORBET 5

STARTERS

THE KITCHEN TOMATO SOUP 4/7
olive oil

ESCAROLE SALAD 11
olive, avocado, pistachio, radish & preserved lemon dressing

FARRO SALAD 11
brussels sprouts, cured carrots, pecans, grana padano & cider vinaigrette

KOBERSTEIN RANCH BEEF CARPACCIO* 12
shallot, parmesan, capers & coriander vinaigrette

BURRATA 12
asparagus, arugula, pistachio vinaigrette & toast

STEAMED MUSSELS 17
garlic, fresno chili, shallot, white wine, cream, dijon & grilled pane al lino

POTATO FRITTERS* 11
prosciutto, taleggio & fresh herb aioli

MAINS

PASTA BOLOGNESE 18
beef, pork, lamb, tomato & parmesan

HOUSE MADE TAGLIATELLE 20
oyster, shiitake & crimini mushroom sugo

COLORADO STRIPED BASS 28
roasted vegetables, parsnip purée & lemon beurre blanc

ROASTED ACORN SQUASH 16
squash puree, brussels leaves & mushrooms

GRILLED NIMAN RANCH PORK CHOP 36
romesco, glazed carrots & chargrilled spring onion

PAN ROASTED CHICKEN 26
chargrilled asparagus, ricotta spaetzle, calabrian chili oil & lemon jus

SEARED SCALLOPS 39
mushroom risotto, pecorino, porcini butter & apples

KOBERSTEIN RANCH DRY AGED STEAK* MKT
rosemary potatoes, sautéed greens, blue cheese, breadcrumbs
& bone marrow butter

Thank you to the farmers, ranchers & purveyors who supply us with great ingredients.