



## M O N T A G N A

PLATTER OF HOUSE MADE CHARCUTERIE traditional garniture \$18

WIANNO OYSTERS on the half shell, fennel mignonette \$3.5 each

PETROSSIAN CAVIAR buckwheat blinis, chive creme fraîche \$150/oz

### THREE COURSE PRIX FIXE \$72

SOMMELIER WINE PAIRING \$72 *additional*

#### first course

FOIE GRAS TORCHON bing cherries, pickled onion, brioche \$5 *supplement*

CITRUS CURED FLUKE coconut, lemongrass, thai basil, chili

SUMMER VEGETABLE 'GARDEN' goat cheese, lemon vinaigrette

MAINE PEEKYTOE CRAB cucumber, avocado, cilantro, yuzu

HEIRLOOM TOMATO SALAD sorbet, burrata, basil, manni olive oil

#### second course

WARM SWEET CORN SOUP sponge cake, piquillo peppers, cilantro

BUTTER POACHED LOBSTER spring garlic, baby beets, citrus nage \$5 *supplement*

EMMA FARM WAGYU consommé, oxtail, celery, black truffle

HEIRLOOM TOMATO RISOTTO watermelon, house ricotta, basil

WILD MUSHROOM TORTELLINI ricotta, parmigiano reggiano

#### main course

ATLANTIC HALIBUT corn succotash, fava beans, popcorn, cilantro

COLORADO LAMB LOIN artichoke, eggplant, curry, yogurt

PRIME NEW YORK STEAK fingerling potatoes, pearl onions, romesco

COLUMBIA RIVER KING SALMON english peas, carrots, ginger, lentils

EMMA FARM WAGYU TENDERLOIN red pepper, paprika, spaetzle \$25 *supplement*

TROYER FARM SPRING CHICKEN asparagus, morels, black truffles

#### sides \$8

POTATO PURÉE

ROASTED CAULIFLOWER

GRILLED ASPARAGUS

#### a la carte dining

*first \$18 second \$18 main \$40*

*+20% gratuity will be added to parties of six or more*

EXECUTIVE CHEF ROBERT MCCORMICK

RESTAURANT CHEF KYLE ROBINSON