

# FATHER'S DAY LUNCH

## FIRST

Choose one:

### PRIME BEEF TARTARE

*Dill Oil, Smoked Caviar, Radicchio, Stracciatella Cheese, Truffle Vinaigrette, Spicy Aioli*

### CRUDO TRIO

*Scallop: Donko Oak Grown Shiitake, Yuzo, Chili*

*Tuna: Mussel Escabeche, Sturgeon Caviar, Cilantro*

*Cured Ora King Salmon: Cucumber, Fennel, Grapefruit Confit*

### LOCAL "CALABAZA" SALAD

*Burrata, Pistachio, Citrus, Fava Beans, Organic Mushrooms*

## SECOND

Choose one:

### DUNGENESS CRAB-RICOTTA TRIANGOLI

*Mascarpone, Herb Butter, Meyer Lemon*

### RIGATONI PASTA

*Speck, Sweet Peas, Red Cow Parmesan*

### GNOCCHETTI PASTA

*Summer Putanesca, Potatoes, Herb Pesto*

## THIRD

Choose one:

### COLORADO LAMB

*Loin, Ribs, Mediterranean Condiment, Broccolini, Grilled Maitake*

### LOCAL "DORADO"

*Chickpeas, Fregula, Local Kale, Saffron*

### GRILLED PRIME SHORT RIBS "AU POIVRE"

*Farro Risotto, Celery Root, "Calabaza"*

## DESSERT

Choose one:

### APPLE TARTE TATIN

*Cinnamon Ice Cream*

### STOUT TIRAMISU

*Guanaja Chocolate Ice Cream*

### CHOCOLATE MOLTEN CAKE

*Ron Barrilito Salted Caramel, "Coquito" Sorbet, Bacon Popcorn*

## SUNDAY, JUNE 18, 2023

NOON - 5:00 PM

\$170 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas

*Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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