



SOMM'S KITCHEN

Charcuterie & Cheese

Jamón Ibérico
Pata Negra de Bellota
\$15

Pâté de Campagne
with Cornichons and Mustard
\$10

Speck
with Parmesan, Walnuts & Balsamic
\$10

Smoked Duck
with Cherries
\$12

Coppa Dolce
with Hazelnuts
\$6

Cheese Service
\$20

Foie Gras Torchón
with Pistachios & Orange
\$15

Chorizo Sarta and Chorizo León
\$6

24-mo Aged Parmigiano Reggiano
with Saba and 25 yr & 100-yr Balsamico
\$16

Bites

Tortilla Española \$8
Marcona Almonds & Castelvetro Olives \$5

Soup

Artichoke \$8

Sea

Ora King Salmon with Potato \$20
Shrimp with Tomato and Feta \$12
Gambas al Ajillo \$10

Land

Colorado Lamb Sirloin with Sauce Violette \$18
Chicken Thigh with Cognac Cream \$14
Prime Beef Filet with Wine Merchants' Sauce \$26

Garden

Asparagus, Poached Egg, and Crème Fraîche \$12
Steamed Potatoes \$5
Carrots in Butter and Thyme \$5

Dessert

Orange Confit \$8
Bolzano Apple Cake \$8
Chocolate Hazelnut Torte \$8