

SOMM'S KITCHEN

Charcuterie & Cheese

Jamón Ibérico Pata Negra de Bellota \$15	Smoked Duck with Cherries \$12	Foie Gras Torchón with Pistachios & Orange \$15
Pâté de Campagne with Cornichons and Mustard \$10	Coppa Dolce with Hazelnuts \$6	Chorizo Sarta and Chorizo León \$6
Speck with Parmesan, Walnuts & Balsamic \$10	Cheese Service \$20	24-mo Aged Parmigiano Reggiano with Saba and 25 yr & 100-yr Balsamico \$16

Bites

Tortilla Española (potato, onion, egg) \$8
Marcona Almonds & Castelvetro Olives \$5

Soup

Pumpkin with Black Mole \$8

Sea

Ora King Salmon with Potato \$20
Shrimp with Tomato and Feta \$12
Gambas al Ajillo (shrimp and garlic) \$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