



SOMM'S KITCHEN

Charcuterie & Cheese

Jamón Ibérico
Pata Negra de Bellota
\$15

Pâté de Campagne
with Cornichons and Mustard
\$8

Speck
with Chestnut Ricotta & Quail Egg
\$10

Smoked Duck
with Cherries
\$11

Coppa Dolce
with Hazelnuts
\$6

Cheese Service
\$18

Foie Gras Torchón
with Pistachios & Orange
\$15

Chorizo Sarta and Chorizo León
\$5

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

Bites

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

Soup

Artichoke \$7
Cream of Wild Mushrooms \$7

Sea

Akaroa King Salmon with Potato \$22
Crawfish Étouffée \$10
Gambas al Ajillo \$8

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 \$8
Steamed Potatoes \$4
Carrots in Butter and Thyme \$4

Dessert

Orange Confit \$6
Bolzano Apple Cake \$6
Coconut Tapioca Pudding \$6