



PLATO'S

*the first and greatest of necessities is food,
which is the condition of life and existence.*
-plato's republic, book II

LOCAL'S 3-COURSE PRIX FIXE * 65

please select one starter, one main, and one finale

STARTERS

dry aged beef tartare 18
quail egg yolk, caper, lotus, radish

pan seared scallop 18
rainbow chard, soubise, rhubarb rose sauce, balsamic, pursulane

beet tartare 16
gold "yolk," forgotten herbs, leek ash, beer vinegar, stecca crostini

veal sweetbreads 17
jicama, tempura scape, black garlic, orach

farm runners salad 16
local greens, pine nuts, squash blossoms, tomato, kumquat vinaigrette

fresh shucked oyster 16
plum bubbles, caviar

foie gras terrine 16
umeboshi, stone fruit, crostini

"gazpacho" 16
tiny vegetables, tomato water, basil oil

MAINS

dry aged new york strip 40
rescoldo potato, taproots, bordelaise vinaigrette, nasturtium

wild salmon 38
peas, mayacoba beans, mustard dashi, chicharron

korean bbq mushrooms 30
bamboo rice, pickles, kimchi vinaigrette

colorado lamb 40
celery root gratin, fava beans, baby fennel, espelette jus

alaskan halibut 38
vichyssoise espuma, asparagus, fine herb, verjus, crispy leek

FINALE

apple mousse 16
ginger, white chocolate

herbert bayer 16
inspired chocolate

cheese plate 16
fruition's shepard's halo, honey crisp mostarda, poppadum

** a la carte options are individually priced above*

jason thompson
executive chef

nate kargman
chef de cuisine

aleece alexander
pastry chef

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness
20% gratuity will be added for parties of 6 or more