

# Plato's Select Menu

*A menu crafted to highlight seasonality and the diversity of fresh local ingredients.*

• FIRST COURSE •

|   |      |
|---|------|
| <b>Elderflower Smoked Salmon</b> .....                | \$19 |
| leek/ celeriac/ crème fraiche/ watercress             |      |
| <b>Truffled Leek Soup</b> .....                       | \$15 |
| potato/ dill/ lemon ash                               |      |
| <b>Hammersley Oysters</b> .....                       | \$19 |
| apple/ lemon grass/ parsley                           |      |
| <b>David Herald Red Kuri Squash Cappelletti</b> ..... | \$18 |
| smoke/ speck/ rye/ buttermilk                         |      |

•• SECOND COURSE ••

|  |      |
|--|------|
| <b>Colorado Stripped Bass</b> .....    | \$38 |
| uni risotto/ winter citrus/ fennel     |      |
| <b>Fields to Plate Carrots</b> .....   | \$26 |
| local beets/ walnuts/ lemon oil        |      |
| <b>Mapleleaf Duck Breast</b> .....     | \$38 |
| celery root/ beet/ walnut/ pomegranate |      |
| <b>Beef Short Rib</b> .....            | \$40 |
| carrot/ gnocchi/ yogurt                |      |

••• THIRD COURSE CHOOSE ONE •••

|  |      |
|--|------|
| <b>Bayer Inspired Chocolate Mousse</b> ..... | \$18 |
| <b>Persimmon Namelaka</b> .....              | \$18 |
| white chocolate/ sable                       |      |
| <b>Tiramisu Tart</b> .....                   | \$18 |
| coffee kahlua gelee/ almond cake             |      |

Prices and Menus subject to frequent change

\*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\*

parties of 5 or more subject to a 20% gratuity

FOR THE SAFETY OF OUR STAFF AND YOURSELF PLEASE WEAR YOUR MASK WHEN YOUR SERVER IS AT YOUR TABLE. THANK YOU!