



for the table

nut trio *gf* spicy pecans, marcona almonds, pistachios

spicy country fried cauliflower *vegan* chili threads, sweet soy

marinated olives *gf* kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto di parma

blistered shishito peppers *gf* miso vinaigrette, furikaki, cauliflower, chili threads

potato croutons black truffle aioli, shaved grana padano, parsley

stuffed peppadew peppers goat cheese, prosciutto, balsamic glaze

three course tasting menu

first course

mixed greens salad

pears, pomegranates, blue cheese, candied walnuts, champagne vinaigrette

kale caesar salad

chopped avocado, grana padano cheese, herb croutons, vegan caesar vinaigrette

hamachi aguachiles

cucumber-jalapeno consume, lime, tajin, avocado mousse, fresno chili, cilantro

big eye tuna poke

puffed cassava root, togarashi, pickled ginger, soy pearls, scallion, sweet soy chili sauce

wagyu beef carpaccio

arugula, frisée, grana padano, crispy capers, herb croutons, red wine vinaigrette, lemon oil

maine lobster bisque

butter poached lobster, cognac cream, tarragon, aji panca

steamed pei mussels

confit garlic-white wine broth, fresno chili, heirloom cherry tomato, parsley, grilled baguette - *additional 5*

allred's custom cuts

cut to order - limited availability - priced by the ounce

japanese a5 wagyu striploin

center-cut angus beef tenderloin

snake river farms american wagyu ribeye

entrée

wild caught chilean seabass

shiso butter, vermicelli rice noodle, kale kimchi, furikake, pickled maitake mushroom, carrot, scallions, shoyu broth

british columbia king salmon

roasted beets, cherry tomatoes, confit fennel, asparagus, blood orange chimichurri, beurre fondue

two-bone colorado rack of lamb

tomato eggplant jam, frescatrano olive, fennel-arugula salad, local goat cheese, rosemary lamb jus

juniper-bourbon marinated elk loin

butternut squash farro risotto, braised swiss chard, pepitas, pomegranate, acorn squash crisp, huckleberry reduction

petite angus beef tenderloin

confit garlic mashed potatoes, grilled asparagus, king trumpet mushrooms, cherry demi-glace

16 ounce dry-aged bison ribeye

red wine vinegar braised shallot, creamy polenta, broccolini, crispy caper-peppadew chimichurri - *additional 19*

apple cider brined berkshire pork chop

aged white cheddar grits, shaved brussels sprouts, pork belly lardons, apple gastrique, brandy cherries, sauce robert

porcini mushroom risotto

aged italian rice, porcini mushrooms, aged grana padano, lemon confit

sweet & sour cauliflower

crispy cauliflower florets, jasmine rice, tri-color quinoa, scallion, cilantro, sesame

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

**If you have an allergy requiring special attention, please advise your server*