

## for the table

- spicy country fried cauliflower** *vegan* chili threads, sweet soy 12  
**marinated olives** *gf* kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto di parma 12  
**blistered shishito peppers** *gf* miso vinaigrette, furikaki, cauliflower, chili threads 12  
**stuffed peppadew peppers** goat cheese, prosciutto, balsamic glaze 16  
**nut trio** *gf* pistachios, spicy pecans, marcona almonds 16  
**cheese plate** midnight moon goat, robiola bosina, XO aged gouda, accompaniments 34  
**japanese miazaki A5 wagyu** pickled vegetables, scallion oil, sesame *market price*

## three course tasting menu ~98

### first course

#### prince edward island mussels

white wine beurre, garlic confit, fresno chili, micro cilantro, grilled baguette

#### porcini mushroom soup

truffle crostini, manchego, chives, olio verde

#### maine lobster bisque

poached lobster claw, cognac cream, aji panca, chive

#### winter green salad - *gf*

pomegranate seeds, shaved pear, danish blue cheese, spiced pecans, basil, champagne vinaigrette

#### kale caesar salad - *vegan upon request - add white anchovies - 4*

grana padano cheese, avocado, ciabatta crisp, caper-anchovy vinaigrette

#### \*hamachi aguachile

jalapeño - cucumber consume, fresno chile, avocado mousse, tajin, micro-cilantro

#### \*beef tartar gunkan

ponzu, scallions, ginger, nori, soy pearls, tempura

#### \*wagyu beef carpaccio

arugula, frisée, grana padano, crispy capers, red wine vinaigrette

### entrée

#### wild caught chilean seabass - *certified sustainable*

miso beurre, mushroom tare, ginger red cabbage, asparagus, beech mushrooms, lotus root, coconut oil

#### \*bourbon marinated elk striploin

butternut squash-farro "risotto," braised kale, pepitas, pomegranates, sauce grand veneur, currants

#### \*angus beef tenderloin - *gf*

yukon gold potato purée, asparagus, confit pearl onion, oyster mushrooms, confit garlic herb jus

#### \*colorado rack of lamb

tomato-eggplant jam, smoked feta, parsnip escabeche, watercress, fennel, chimichurri, lamb jus

#### veal scaloppine

arugula-tomato panzanella salad, lemon beurre, parmesan, preserved lemon, crispy capers, veal demi-glace

#### cider brined berkshire pork chop *gf*

hatch chili gouda grits, brussels sprouts, house-cured pork belly, brandy cherries, sauce robert

#### \*12-ounce dry aged bison striploin *supplemental ~12*

baked zucchini, crispy garlic gremolada, truffle oil, red wine braised shallots, arugula salad, grana padano, roasted garlic demi-glace, shoestring potatoes

#### \*togarashi crusted hawaiian bigeye tuna

gai-lan, citrus beet purée, soy apple-cider glaze, ginger, pickled carrot, golden beet chip

#### wild mushroom risotto - *available vegan upon request*

porcini and chanterelle mushrooms, grana padano, lemon confit

## premium cuts

**in-house dry-aged tomahawk beef ribeye (serves 2) 32 oz ~225**

**center cut wagyu ribeye filet-gold graded 8 oz ~112**

**28-day dry aged bone-in bison ribeye 18 oz ~114**

**snake river farms wagyu striploin 12 oz ~128**

*allred's is proud to offer reverse osmosis filtered, ph balanced, re-mineralized tap water*

*\*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*