

for the table

- marinated olives** *gf* kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto di parma 12
spicy country fried cauliflower *vegan* chili threads, sweet soy 12
vegetarian rilette* eggplant, mushroom duxelle, frescatrano olive, goat cheese, sesame baguette 14
stuffed peppadew peppers goat cheese, prosciutto, balsamic glaze 16
spicy ahi tuna* crispy sushi rice, ponzu, jalapeño, togarashi, pickled ginger, micro cilantro 17
japanese miazaki A5 wagyu pickled vegetables, scallion oil, sesame *market price*
cheese plate midnight moon goat, robiola bosina, XO aged gouda, accompaniments 28
half dozen east coast oysters traditional accompaniments 21

three course tasting menu ~98

first course

crab and corn bisque

jumbo lump crab, piquillo pepper coulis, chive oil, micro arugula

summer berry salad - *gf*

organic greens, mixed berries, goat cheese, spiced pecans, blackberry vinaigrette, 10 year aged balsamic

caesar salad - *add white anchovies - 4*

romaine lettuce, grana padano cheese, potato croutons, chopped egg white and yolk

buffalo mozzarella salad

marinated buffalo mozzarella, arugula, heirloom tomatoes, aged balsamic, basil

*hamachi aguachile

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

*wild alaskan cured salmon

fennel frond puree, creole mustard vinaigrette, watermelon radish, pickled cucumber, absinthe foam

crispy spanish octopus

aji amarillo aioli, marble potatoes, chorizo chimichurri, peppadew pepper emulsion

*wagyu beef carpaccio

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

entrée

*pan seared jumbo scallops - *msc certified sustainable*

cauliflower and english pea risotto, pea sprouts, grana padano, beech mushrooms, carrot emulsion

*wild alaskan halibut

celeriac puree, asparagus, green garlic, calabrian peppers, lemon preserve, tarragon pisteau, crispy prosciutto

*filet and lobster

6-ounce prime tenderloin, maine lobster tail, mashed potatoes, broccolini, chive burre blanc, beef jus

prime angus beef tenderloin - *gf*

yukon gold potato purée, asparagus, confit pearl onion, mushroom ragout, confit garlic herb jus

*colorado rack of lamb

eggplant jam, goat cheese foam, frescatrano olive tapenade, fennel, arugula, rosemary-roasted garlic lamb jus

*grimaud farms crispy duck breast

five spice, soba noodles, braised shiitake, cucumber-herb salad, pickled vegetables, duck jus

*bourbon marinated elk loin

parsnip puree, roasted baby carrots, sautéed spinach, huckleberry gastrique, parsnip chips

*spanish iberico pork loin

nut and dried fruit brussels sprout salad, caramelized apple compote, whole grain mustard jus

vegan crispy calamari - *vegan ~68*

crispy trumpet mushroom, gigante beans, sautéed summer squash, tomato-pepper ragout, crispy garlic, basil

premium cuts

snake river farms wagyu striploin 12 oz ~121

center cut wagyu ribeye filet-gold graded 8 oz ~129

kinikin farms beef t-bone 16 oz *in-house dry aged* - 128

house dry aged beef tomahawk-(*serves two*) 218

dry aged bison ribeye- 16 oz 118

allred's is proud to offer triple filtered, ph balanced, re-mineralized local 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*