

altair

ELEMENTAL

to start shared

Saffron Dinner Roll *v*
rose petal butter, honeycomb



first course shared

Garden Greens
roquefort blue cheese, gooseberries, bacon lardon

Artichoke Tempura *v*
béarnaise, chili oil

Ricotta Gnocchi *v*
spinach, aleppo, cherry tomato, pecorino sardo

entrée choice of

Peak Summer Vegetables *pb, gf*
quinoa salad, herb oil, preserved lemon vinaigrette

Sea Bass *gf*
spiced coconut, verjus beurre blanc, snap peas

Hanger Steak *gf, n*
chimichurri, pistachio romesco, onion jus

Goat Cheese Agnolotti *v*
corn butter, chanterelle mushroom, crispy potatoes

dessert shared

Chef's selection of desserts