

## FIRST

TODAY'S GARDEN LETTUCES	18
market greens and herbs of the season, shaved vegetables, olivella vinaigrette	
SUMMER FRUITS AND CHICORY SALAD	19
local oranges, treviso, goat's milk feta, pistachio, barolo vinegar	
CHILLED CALIFORNIA SHRIMP	25
lemon crema, pickled muscat grape, radish, cucumber, spearmint	
CRUDO OF PACIFIC TUNA	26
honeydew melon, fresno chile, basil, california olive oil	
SPICY BRAISED OCTOPUS	24
lemon, garden tomato, sweet red teardrop peppers, agliata, mache	
PRIME BEEF CARPACCIO	25
tomato acquasala, sweet and sour onion, garlic emulsion, summer herbs	

## SECOND

TRUFFLE AND ASPARAGUS RISOTTO	25
carabinieri rice, garden asparagus, shaved truffles, parmigiano	
MAFALDINE AL PESTO	24
snap peas, crispy potato crumble, lemon, fiore sardo	
SPAGHETTONI D'ABRUZZO	23
sugo di ventricina, baby tomato, wild fennel, orange, pecorino d'abruzzo	
RICOTTA GNOCCHI	24
wild mushrooms, broccoli rabé, peperoncino, ricotta salata	
SLOW ROASTED RABBIT CASARECCE	25
chanterelles, malabar spinach, gremolata, crispy shallot	
LOBSTER CAPPELLACCI	28
mascarpone, sweet corn cream, leeks	
RIGATONI BOLOGNESE	24
classic olivella bolognese recipe with house whipped ricotta	

## MAIN

ROTISSERIE OVEN FREE RANGE CHICKEN	42
baby fennel, tuscan kale, muscat grape, pine nuts, saba	
MAPLE LEAF FARMS DUCK BREAST	52
lemon and estate honey glazed, summer squash, bing cherry agrodolce	
DIVER SCALLOPS	48
sweet corn, garlic scapes, wild chanterelles, summer truffle	
MEDITERRANEAN BRANZINO	45
new potatoes, capers, petite greens, fennel, lemon verbena sauce	
CALIFORNIA WHITE SEA BASS	43
heirloom tomato and asparagus puttanesca, basil, preserved lemon	
HEIRLOOM VEGETABLE INVOLTINI	37
kohlrabi stuffed with carrot and artichoke filling, peperonata, almonds, basil	
COLORADO LAMB LOIN	59
spiced carrots, mint yogurt, caramelized endive, plum, marsala	
PRIME BEEF FILET MIGNON	68
yukon gold puree, carrots, baby leek, wild mushrooms, beef jus	
SNAKE RIVER FARMS NEW YORK STRIP	66
crispy potato gratin, broccoli di cicco, balsamic shallots, rosemary jus	

## SIDES each 14

broccoli di cicco  
creamy taleggio polenta  
garlicky green beans  
sauteed wild mushrooms  
rosemary and garlic roasted potatoes

FOUR COURSE MENU 115  
with wine pairing 185

chef de cuisine ANDREW FOSKEY