



THE NICOLETT

BREAD SERVICE

Fry Bread with fermented honey butter  
Black Pepper Popovers with blue cheese butter  
Pain Au Lait with house-cultured butter  
10 each

TO BEGIN

Desert Salad ~ 12  
kale, daikon, smoked sesame seeds, piñon, white soy

West Texas Crudites ~ 14  
lightly cooked, pickled garden vegetables, pressed tomato, wild rice

Crab ~ 16  
sunchokes, house shoyu, lemon

Foie Gras ~ 18  
sherry, pumpernickel

Elk Tartare ~ 24  
juniper, peanut, chive

GRAINS

Pozole ~ 12  
Rancho Gordo hominy, green chile, roast peppers, master chicken stock

Rancho Gordo Heirloom Beans ~ 15  
egg yolk, wilted greens

Agnolotti with Cauliflower and Sherry ~ 18  
Parmesan cream, quinoa, epazote

Raviolo ~ 15  
beef short rib, mushroom sugo, celery root

MAINS

Quail Baked in Brioche ~ 40  
barley risotto, rich game jus, watercress  
\*limited quantities

Beef Cheek "Brisket" ~ 35  
Japanese pickles, black truffle, aligot potatoes

Triple-seared Aged Prime Rib ~ 40  
broccoli, salsify

Garden Chicken ~ 32  
hoja santa, hazelnut honey, onion

Atlantic Cod ~ 30  
hasselback potatoes, pumpkin seed, urfa chili, fennel