



THE NICOLETT

BREAD SERVICE

Fry Bread with honey butter
Brioche Rolls with blue cheese butter
10 each

TO BEGIN

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

Celery Root Soup ~ 12
black truffle, honey-poached pearl onion

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

Crab Panisse ~ 18
quinoa, creme fraiche, dandelion greens

Elk Tartare ~ 28
juniper, peanut, chive

GRAINS

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

Barley Risotto ~ 12
pecorino, mustard greens

Agnolotti with Cauliflower and Sherry ~ 18
Mimolette cream, quinoa, epazote
**limited quantities*

Garganelli ~ 15
cacio e pepe
**limited quantities*

MAINS

Salt-baked Guinea Fowl ~ 40
onion, game broth, green farro
**limited quantities*

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

Triple Seared Denver Steak ~ 40
celery root puree, crispy leeks

Monkfish ~ 42
local mushroom, sesame, eggplant