

# HIDE + SEEK

## Garden

**French Onion Bread 17 v**  
milk bread, caramelized onion,  
gruyère, herb butter

**Pear and Kale Salad 18 v, GF**  
pear maple vinaigrette, parmigiano,  
cranberries, pecan

**Imported Burrata 24 v**  
red wine poached pears, cranberry  
chutney, pistachio, toasted baguette

**Eggplant Parmesan 22 v**  
breadcrumbs, fior di latte mozzarella,  
marinara, basil

**Crispy Artichokes 19 v**  
kasseri fonduta, red pepper and  
raspberry agrodulce, toasted  
marcona almond

**Sweet Potato Salad 18 v**  
arugula, creamy apple cider dressing,  
goat cheese, crispy sweet potato, hazelnut

**Brussels Sprouts 17 v**  
maple glazed, shawarma spiced  
crispy lentils, herbed labneh

**Caesar Salad 21**  
romaine, shaved cauliflower, crispy  
prosciutto, bagna cauda croutons

## Housemade Pasta

**Ravioli 24 v**  
lemon ricotta, baby squash,  
bubu arare

**Campanelle 23**  
garlic cream, corn, guanciale,  
marinated tomato, paprika

**Parisian Gnocchi 27**  
lobster, cherry tomato, lobster  
butter, tomato breadcrumb

**Lumache 25**  
sausage, rapini, vodka sauce,  
leek cream, herb ricotta

## Caviar

**Petrossian Royal Kaluga 135**  
crème fraîche, chives, blinis

## Grand Plates

**Colorado Lamb Chops\* 74 GF**  
15oz, glazed baby carrots, rosemary, red wine reduction

**Filet Au Poivre\* 56 GF**  
7oz, asparagus, whipped potato, green peppercorn sauce

**28-Day Dry Aged Ribeye\* 98 GF**  
24oz, salmoriglio, pickled cipollini, maldon salt

## Sides 9

Whipped Potatoes V, GF | Glazed Baby Carrots V, GF | French Fries GF | Asparagus V, GF

## Land + Sea

**Hamachi Crudo\* 23 GF**  
fresno chili, honeydew gazpacho,  
cilantro, lemon arugmato

**Grilled Oysters 22**  
urfa chile compound butter,  
parmesan, breadcrumb

**Sticky Ribs 29 GF**  
heritage pork ribs, cherry glaze,  
sweet cherry mostarda

**Moules Frites 24**  
pei mussels, white wine sauce,  
french fries

**Branzino 43**  
artichoke hearts, herbed beurre  
monte, crispy potato skins

**Croquetas 23**  
short rib, jamon, fontina cheese,  
sungold tomato sauce, pepper jam

**Spanish Octopus 26**  
romesco, marbled potatoes,  
caper oregano vinaigrette

**Braised Short Rib 46 GF**  
whipped potatoes, pickled  
watermelon, cipollini

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know if you have any dietary restrictions. (V) vegetarian (GF) gluten free.