

Nineteen57

RESTAURANT & BAR

Starters

TUNA TATAKI | 19
caramelized sweet plantain, truffle shoyu, scallions, avocado

VENISON CARPACCIO | 16
boqueron aioli, shaved parmesan, arugula, duck fat crostini

SPANISH OCTOPUS | 18
romesco sauce, cauliflower, piquillo pepper

KUROBUTA PORK BELLY SKEWERS | 16
orange mojo

P.E.I. MUSSELS | 15
lemongrass & garlic broth, parsley, green peas, toast points

BRUSSELS & PANCETTA | 14
maple soy glaze

SAMOSAS | 14
veggie medley, cilantro chutney, chipotle aioli

Soup & Salad

KOHLRABI & APPLE BISQUE | 11
walnut gastrique

MANHATTAN CLAM CHOWDER | 12
smoked paprika oil

BURRATA & BEETS | 14
spinach, arbequina oil, confit tomatoes, chioggia chips

RANCHARRAH CAESAR | 12
white anchovy dressing, heirloom tomatoes, focaccia croutons, parmesan

WEDGE SALAD | 13
avocado ranch, blue crumbles, smoked bacon
marcona almonds

add chicken breast | 10
add salmon filet | prawns | steak | 12

Entrées

VENISON TENDERLOIN | 39
blackberry demi-glace, black garlic potato purée
caramelized cipollini onions, broccolini

CHILEAN SEA BASS | 44
rose water, beurre blanc, mustard caviar, cauliflower
purée, romanesco

TENDERLOIN AU POIVRE | 49
brandy peppercorn, truffle mash potato, asparagus

72 HR SHORT RIBS | 39
madeira reduction, fire roasted tomato polenta, crispy
shallots, wild mushrooms

SKUNA BAY SALMON | 33
sumo orange glaze, caponata, edamame

WAGYU SKIRT STEAK | 34
smoked chimichurri, broccolini, smashed potatoes

MARY'S ORGANIC CHICKEN | 33
rosemary jus, squash purée, charred greens

EGGPLANT MIGNON | 30
roasted eggplant, wild mushrooms, demi, acorn
squash, brussels sprouts

Sides

sauteed foraged mushroom medley | 14
cauliflower purée | 9
creamy tomato polenta | 9
roasted asparagus | 12
charred broccolini | 11

Pizza

BURRATA MARGHERITA | 18
basil, tomatoes

MORTADELLA & GORGONZOLA | 20
porto infused pear, colorado honey, pistachio pesto

BEE STING | 20
jalapeño, spiced honey, sopressata, basil, chili oil

PROSCIUTTO & ARUGULA | 20
san marzano tomato, parmesan

RUSTICA | 20
pepperoni, fresh mozzarella, roasted garlic, red onion, basil

Pasta & Risotto

SHORT RIB RAVIOLI | 28
brown butter & sage, grana padano, roasted pine nuts, peas

SHRIMP SCAMPI | 28
house made spaghetti, garlic, chives, tomatoes

RICOTTA GNOCCHI | 26
prosciutto, brie, baby arugula, pangrattato
sub gluten free gnocchi

RISOTTO AI FUNGHI | 26
wild mushrooms, porcini cream, mascarpone, garlic chips

RISOTTO DI ZUCA | 25
roasted squash, fontina, cipollini onions, romanesco

RIGATONI BOLOGNESE | 25
veal, pork, beef, lemon mascarpone, parmesan

20% service charge added to all purchases. \$3.50 split charge applied to each split item. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne disease, especially if you have certain medical conditions.