

Nineteen57

RESTAURANT & BAR

Starters

CAUSA | 16 | crab, shrimp, salsa golf, avocado, olive aioli

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

SPANISH OCTOPUS | 18 | romesco sauce, cauliflower, piquillo pepper

KUROBUTA PORK BELLY SKEWERS | 16 | orange mojo

DAILY OYSTERS | 21 | half dozen | raw with mignonette or grilled

SQUASH BLOSSOMS | 13 | burrata, ricotta, lemon, charred lemon aioli

BRUSSELS & PANCETTA | 14 | maple soy glaze

CRISPY ROMANESCO BITES | 14 | miso glaze | chili gel

GRILLED SUMMER VEGGIES | 12 | yardlong bean, summer squash, okra, shishimi spices

Soup & Salad

WHITE PEACH GAZPACHO | 11
cucumber, yellow pepper, goat cheese, focaccia croutons

LEEK SOUP | 12
roasted potato, charred corn, fried leeks

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

HOUSE SALAD | 12
mixed greens, tomato, cucumber, onion, croutons, balsamic

SUMMER SALAD | 13
grilled avocado, salanora lettuce, pepitas, cucumber, cherries, heirloom tomato, elderflower honey

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
artichoke heart, pea, chorizo, mornay sauce

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

LEMON HERB CHICKEN | 33
corn | tomato | garlic potato | fava beans | chorizo, lemon volute

CAULIFLOWER STEAK | 30
lentil ragu | cashew-coconut | glazed carrots

Sides

sautéed foraged mushroom medley | 14

cauliflower purée | 9

creamy tomato polenta | 9

roasted asparagus | 12

charred broccolini | 11

Pizza

BURRATA MARGHERITA | 18
basil, tomatoes

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

MUSHROOM | 18
machego béchamel, mushrooms, provolone, truffle aioli

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 ZUCCA | 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.