

ardor

MILK BREAD ... 16 (V)
BEEFSTEAK TOMATO, ROSEMARY OIL, SEA SALT

A P P E T I Z E R S

GREEN GODDESS ... 24 (V)
GARDEN OF LETTUCES, VALBRESE FETA
TAMAI FARMS STRAWBERRIES, AVOCADO

CAESAR SALAD ... 24
BIB AND CASTELFRANCO LETTUCES
BRENTWOOD CORN, PARMESAN PANKO

RAW CAULIFLOWER CACIO E PEPE ... 18 (V)
ANCIENT GRAINS, WHITE NECTARINES
PARMESAN VINAIGRETTE

TOMATO CARPACCIO ... 22
VINE RIPENED CAMPARI TOMATO, PICKLED
GREEN ALMONDS, PRESERVED FIG VINAIGRETTE

ORA KING SALMON CRUDO ... 28
CURED TROPICAL FRUITS, MANGO VINEGAR
CHORIZO OIL

YELLOWFIN TUNA TARTARE ... 26 *
QUAIL EGG, OLIVES, ANCHOVY-MUSTARD
LITTLE GEM SIDECAR

CLEAVER OCTOPUS ... 26
TORN HERBS, PRESERVED LEMON
HEARTS OF PALM

KING CRAB TAGLIATELLE ... 38
HEIRLOOM CHERRY TOMATO
HERB BREADCRUMBS

TANDOOR CARROTS ... 20 (V)
EGGPLANT CROUTONS, HUMMUS
PAPRIKA VINAIGRETTE, PINE NUTS

ARUGULA FARRO RISOTTO ... 22 (V)
PARMESAN, CALABRIAN CHILI

CEDAR GRILLED ASPARAGUS ... 27 (V)
TRUFFLE AIOLI, CURED EGG YOLK
PUFFED GRAINS

M O R E V E G E T A B L E S

TEMPURA ONION RINGS ... 18 (V)
BUTTERMILK SOAKED, UMAMI POWDER

HAND CUT FRIES ... 14 (V)
SALT & VINEGAR SPICE

CHARRED BROCCOLINI ... 18 (V)
TOASTED SESAME SEEDS, SZECHUAN
SPICED TAHINI

RATATOUILLE ... 16 (V)
SUMMER SQUASH & ZUCCHINI, ROASTED
PEPPER PIPERADE, CAMPARI TOMATOES

ROASTED OYSTER MUSHROOM ... 18 (V)
LEMON GARLIC OIL, POBLANO CREMA
CITRUS FERNS

POACHED POTATO ... 14
LEMON ZEST, CRISPY SKINS, CHERVIL

E N T R É E S

SWEET POTATO CURRY ... 30 (V)
MANGO, JICAMA, PEARL ONION, PUFFED RICE

ALEPPO CRUSTED SHRIMP ... 40
CREAMY POLENTA, CHAYOTE
PICKLED RHUBARB, SCAMPI SAUCE

ARDOR BURGER ... 29 *
DRY AGED BEEF, TOMATO JAM, ARUGULA
CRISPY SHALLOTS, BRIOCHE-POTATO BUN

SEARED ORA KING SALMON ... 42 *
ZUCCHINI BLOSSOMS, SUMMER CUCUMBER
SALAD, CURED LEMON ESPUMA

ROASTED PETALUMA HALF CHICKEN ... 38
CALAMANSI GLAZE, ROASTED SQUASH
& EGGPLANT

6oz PRIME FILET MIGNON ... 68 *
CITRUS CONFIT POTATO, TALLOW WILTED
HERBS, SPROUTING CAULIFLOWER

C H A R R E D O V E R F I R E

GRILLED BRANZINO ... 48
SMASHED CAPER-DILL VINAIGRETTE
TENDER LEAVES

COLORADO LAMB CHOPS ... 72 *
14 DAYS AGED IN FAT
ROASTED RED BEETS, BLUEBERRY MOSTARDA

8oz PRIME SKIRT STEAK ... 56 *
MOLE SALT, CONFIT GARLIC

10oz DRY-AGED STRIP LOIN ... 90 *
COAL ROASTED MUSHROOMS, NORI BONITO
SALT, YUZU HIMALAYAN SALT

32oz BONE-IN RIBEYE STEAK ... 180 *
MELTED CIPOLLINI ONIONS, CABERNET SALT

P A S T R Y P R E - O R D E R

GOOSEBERRY PHYLLO PIZZA ... 48
VANILLA, CRÈME PÂTISSIÈRE
25 YR BALSAMIC