

numen

CHEF JUAN JOSÉ CUEVAS

GATHERING

FRIED CHICKEN | CAVIAR DRESSING | 36

CAVIAR PIE | 149

Potato Blini, Brioche

“ENSALADILLA RUSA” | 21

Seafood, Chicharrón Volao

IBÉRICO DE BELLOTA | 49

Whipped Ricotta, “Campesino Bread”

HARVEST

PRIME BEEF TARTARE | 28

Stracciatella, Sturgeon Caviar, Sesame, Confit Yolk, Calabrian Chili, Dill

CORIANDER CRUSTED TUNA | 27

Roasted Pepper, Pickled Guacabo’s Ají Dulce, Lemon, Taggiasca Olive Oil

LOCAL CALABAZA-ORGANIC CARROT SALAD | 22

Yogurt, Avocado, Pistachio, Citrus, Grain Dukkah, Nasturtium, Esli’s Herb Salad

LITTLE GEM, RADICCHIO SALAD | 17

Guacabo’s Goat Cheese, Almonds, Lemon-Sesame Vinaigrette

CHILLED POACHED LOCAL EGGPLANT AND SEAFOOD “ACQUA PAZZA” | 31

Lobster, Clams, Scallop, Sepia, Tomato, Cucumber, Olives, Calabrian Chile, Basil Chive/Parsley Oil

CRAFT

LOCAL CALABAZA ACQUERELLO RISOTTO | 43

Red Cow Parmesan, Sage, “Calabaza” Seed, Nduja Broth

RIGATONI | 42

Local Eggplant, Organic Tomatoes, Basil, Capers, Olives, Pickled Ají Dulce

SPAGHETTI | 49

Clams, Sweet Crab, Scallop, Preserved Lemons, Parsley, Basil, Fresno Chiles, Pickled Ají Dulce

GRAMIGNA PASTA | 48

Callos de Bacalao, Mussels, Braised Guanciale, Thai Basil

SUMMER CORN SOUP | 23

Truffle Ricotta Gnocchi, Corn, Organic Mushrooms, Arugula

LAND & SEA

BERKSHIRE PORK CHOP | 56

Roasted Tomato BBQ, Caramelized Onion Condiment, Date, Pistachio, Piquillo Peppers, Capers, Currant, Apricot, Polenta, Mustard-Curry Jus

SLOW COOKED ÑRA KING SALMON | 46

Local Beans, Guacabo’s Pak Choy, Cockles, Dill, Herbs

COLORADO LAMB LOIN AND RIBS | 59

Controne Beans, Merguez Sausage, Sweet Potato, Hazelnut Vinaigrette, Passion Fruit-Pomegranate BBQ

LOCAL FISH | 45

Warm Brussels Sprout Salad, Jerez Vinegar, Pistachio, Pancetta, Soy-Lime Emulsion

WAGYU A5 | 75

Pomme Puree “Aligot”, Summer Pepper Condiment

PRIME NY | 63

Crispy Potato, Creamy Herbs, Roasted Mushrooms, Persillade

SWEET FINALE | 17

PIÑA-AJÍ DULCE VACHERIN

Pavlova, Compressed Pineapple, Pickled Ají Dulce, Pineapple Lime Cream, Lemon Verbena Oil, Tepache Sorbet

JJ FRENCH TOAST

Ron del Barrilito, Lemon Curd, Almond Ice Cream

CHOCOLATE TEXTURES

Caramelized Cocoa Nib & Almond Praline, Salted Chocolate Crèmeux, Buckwheat Chocolate Cake, Chocolate Tuile, Tonka Bean Ice Cream

ARTISANAL CHEESE

“Dulce de Lechoza”, Campesino Bread

BURNT HONEY- BANANA

Caramelized Banana Ice Cream, Burnt Honey Whipped Panna Cotta, Whole Wheat-Honey Crumble, Banana Brûlée

EXPERIENCE THE FULL STORY | 140

Enjoy our Four Course Prix Fixe Menu or create your own experience with our à la carte selections.

PRIX FIXE ENHANCEMENTS

Prime NY | +15

Wagyu A5 | +50

Please inform your server of any food allergies or dietary restrictions prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu offerings are subject to seasonal availability and may change without notice.