



THE NICOLETT

BREAD SERVICE

Fry Bread with honey butter ~ 10
Rye Parker House Rolls with furikake butter ~ 10

TO BEGIN

Wildflower Salad ~ 12
creme fraiche, wildflower vinaigrette

Desert Salad ~ 12
kale, daikon, smoked benne seeds, piñon, white tamari

West Texas Crudites ~ 14
lightly cooked, pickled garden vegetables, pressed tomato, wild rice, pepitas

Melon Vichyssoise ~ 12
epazote

Peekytoe Crab ~ 18
carpaccio of cactus and Anjou pears

Foie Gras ~ 18
apricot, tarragon

Elk Tartare ~ 28
juniper, peanut, chive

GRAINS

Pozole ~ 12
Rancho Gordo hominy, green chile, roast peppers, master chicken stock

Ravioli ~ 18
'Nduja, house cultured butter

Stuffed Pappardelle ~ 20
avocado, tomatillo, epazote

Agnolotti with Cauliflower and Sherry ~ 20
Mimolette cream, quinoa, epazote

**limited quantities on all house-made pastas*

MAINS

Poussin Baked in Masa ~ 40
mousseline, fresh and preserved citrus
**limited quantities*

Atlantic Trout Mi-Cuit ~ 40
local mint, piperade

Grilled Shima Aji ~ 42
rouille, spring alliums, sauce pipian

Beef Cheek "Brisket" ~ 35
Japanese pickles, black truffle, aligot potatoes

Colorado Lamb ~ 45
black mint, piñon, culantro, pistachio