

PLATO'S

SUMMER MENU

FIRST COURSE

Honey Acre Farms Asparagus	18
almond, panisse, preserved lemon, tahini	
Cappelletti	20
braised pork, nettle, feta, arugula	
Lamb Tartare	21
harissa, cilantro, quail egg, fermented potato	

SECOND COURSE

Maple Leaf Duck Breast	48
white asparagus, rhubarb, honey, lavender	
Elk Striploin	57
maitake mushrooms, spring onions, pine, IPA	
Colorado Bass	56
english peas, garlic, turnips, arugula	

THIRD COURSE

Mango Vanilla Petit Gateaux	20
banana cake, white chocolate mousse, sable	
Whiskey Pecan Cremeux	20
dark chocolate cake, whipped ganache	

A menu crafted by Chef de Cuisine Rachel Koppelman highlighting seasonality and diversity of fresh local ingredients.

Parties of 5 or more subject to a 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness