

# dinner

## to share

BEEF TARTARE\* hazelnut, alliums, gouda, black garlic vinaigrette

BURRATA\* aman caviar, cherry, asparagus, huckleberry vinaigrette

BONE MARROW blue corn tortilla, avocado tomatillo

ROASTED MUSHROOMS\* farm egg, pine nuts, manchego, marsala

## salad & starter

AMANGANI CAESAR\* butter leaf, cress, sourdough, tempura avocado

TOMATO SALAD cucumber, pine nuts, goat cheese, sourdough crumble, green onion vinaigrette

WATERMELON SALAD mint, ashed goat cheese, candied walnuts, strawberry vinaigrette

POTATO GNOCCHI foie gras foam, duck confit, mushroom, marcona, pickled apple, parmigiano

STRAWBERRY GAZPACHO peach, hazelnut, honey, spring mix

## forest & garden

ROASTED CAULIFLOWER muhammara, black lentil, chickpea, hazelnuts, cucumber, feta, parsley

## sea & river

HALIBUT\* lardon, fennel, breaded artichoke, green pea, mint, tarragon, lime

ORA KING\* dashi broth, shimeji, rice noodles, seaweed, black garlic puree, scallion

THAI CURRY\* jasmine rice, eggplant, broccolini, potato, maitake

TO ADD lobster / chicken / shrimp / tofu

## field & pasture

ELK T-BONE\* hasselback potato, broccolini, smoked adobo, chimichurri, charred onion

CHICKEN kale, pomme puree, almonds, jus

RIB EYE\* potato mille feuille, maitake, black truffle, zucchini, foie gras butter, veal balsamic demi

BISON SHORT RIB mushroom, carrot, confit leek, apple relish, mixed berry gelee

LAMB\* mint crust, corn meal, mushroom duxelle, asparagus, pickled berry, lamb jus

## sides

CHARRED YELLOW CORN poblano pepper, cream, cotija

ASPARAGUS black garlic butter, peanut, flower cheese, yuzu, parmesan frico

TRUFFLE FRIES parmesan, herb

GARLIC POMME PUREE crispy shallot, chive

MACARONI AND CHEESE\* yellow cheddar, breadcrumbs

22% service charge will be added to the bill

executive chef| Manuel Fernandez

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

our menus may contain allergens. if you suffer from any food allergy or intolerance,

please let a member of the restaurant team know upon placing your order.

amangani supports local farms, ranches and fisheries that are guided by principles of sustainability.