

PLATO'S

Dinner

Oysters 27 ♦

peach | pine

Colorado Chili Hummus 17

sourdough | carrot | radish | pepper

Smoked Venison Tartare 24 ♦

tomato | garlic | flatbread

Truffle Fries 15

parmesan | herbs

Whipped Ricotta 17

lemon ash toast | peaches | hazelnuts | arugula

Baby Gem Lettuces 19

local melon | prosciutto | buttermilk

Local Greens 17

quinoa | avocado | cherry tomato | feta | almond | citrus

Ricotta Gnudi 38

king crab | corn | cilantro | tajin

8oz Prime Strip 61 ♦

potato | asparagus | spinach | "dirt"

King Salmon 49 ♦

almond | spruce | summer squash | soy caramel

Alaskan Halibut 55

lavender | Olathe sweet corn | apricot | pepita | yuzu

Beef Burger 22 ♦

bacon | LTO | burger sauce

Chef de Cuisine Rachel Saxton

Sous Chef Olu Augustine

All split plates will incur a charge of 7
20% Service Charge added to Parties of 5 or More

♦ These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Seasonal vegan options available upon request

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