

SO.PA

Daily: 530PM-9PM

For TABLE

REGIIS OVA CAVIAR SERVICE (gf) | 200

Royal Ossetra | Buckwheat Blinis | Egg | Shallot |
Chive | House Made Crème Fraîche

HOUSE MADE FOCACCIA | 15

Grilled Grape | Rosemary | Duo of Accoutrements

STEAK TARTARE (gf) | 24

Shallots | Chives | Dijon Mustard | Chino Valley Egg Yolk |
Black Garlic Aioli | Crispy Potato

DECONSTRUCTED MELON FATTOUSH (gf, avail) | 25

Crispy Pita Chips | Cherry Tomato | Compressed Seasonal Melon | Persian Cucumber | EVOO |
Sumac Greek Yogurt Dressing

BEET TARTARE (v, gf) | 21

Spicy Horseradish | EVOO | Chives | Stone Ground Mustard |
Shallot | Carrot Yolk

SEASONAL BLOSSOMS SALAD (gf, avail) | 29

Pea Tendrils | Vadouvan Poached Toybox Squash | Burrata |
Rye Dust | Frisée | Minus 8 Vinaigrette

PRIME BEEF CARPACCIO (gf, avail) | 32

Truffle Aioli | Seared Ricotta Salata Cheese | Crispy Capers |
Petit Arugula | Easter Radish | Lavash Cracker

MAIN Courses

DECONSTRUCTED BEEF STROGANOFF | 45

Braised Wagyu Beef Cheeks | Roasted Maitake Mushrooms |
House Made Egg Noodles

CHILEAN SEA BASS (gf) | 46

Local Cream-less Corn | Bacon & Corn Succotash |
Roasted Romanesco | Stewed Cherry Tomato

MARY'S HEIRLOOM CHICKEN ROULADE (gf) | 43

Black Truffle & Mushroom Stuffing | Saffron Risotto |
Roasted Baby Root Vegetables | Sauce Au Poivre

CELERIAC ROOT STEAK (v, gf) | 31

Duo of Curried Lentils | Sous Vide Chili Marinade |
Grilled Baby Leeks

COLORADO ROASTED LAMB RACK | 72

Dijon Mustard & Herb Crust | Curry-Poached Squash |
Merguez Sausage | Potato Au Gratin

DUCK LEG CONFIT (gf) | 45

Celery Root Purée | Succotash | Hoisin Cherry Glaze

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or sous vide prepared items may increase your risk of foodborne illness. Our cuisine is carefully prepared in a kitchen that contains nuts, dairy, shellfish, soy, and wheat.