

Number 13 Easter Menu

appetizers

LOX & BAGEL \$39

Smoked Salmon / Herb-Buttered Everything Bagel / Fines Herbes Cream Cheese /
Capers / Pickled Onions / Dill / Royal Osetra Caviar

COLOMBIAN EMPANADAS \$16

Braised Black Angus Tenderloin / Fontina Cheese / Springer Mountain Chicken /
Corn / Pork Belly / Aji / Colombian Sauce / Citrus

SMOKED SALMON CARPACCIO \$33

Atlantic Salmon / Arugula / Baby Heirloom / Evoo / Burrata / Capers /
Pickled Shallot / Multigrain Toast / Dill / Parmigiano Reggiano / Avocado Aioli

ATOMIC SHRIMP DEVILED EGGS \$29

Crispy Gulf Shrimp / Atomic Sauce / Deviled Eggs / Pickled Mustard / Chives /
Charred Lime / Serrano Pepper

main course

PRIME NAPOLITAN EGGS & PORK BELLY \$28

San Marzano Tomato / Fontina Cheese / Poached Eggs / EVOO /
Applewood Smoked Pork Belly / Multigrain Toast / Pea Tendril

HOKKAIDO & EGGS FRITES \$98

4oz A5 Wagyu Beef / Sunny Eggs / Skinny Potatos / Parmesan /
Fines Herbes / Bearnaise / Baby Heirloom / Black Garlic Aioli

16OZ LAMB LOIN CHOPS \$57

Colorado Lamb / Herb Butter / Pistachio Crumbs / Mushroom Duxelles /
Broccolini / Bordelaise

POBLANO BLACKENED SHRIMP & GRITS \$45

Poblano Pepper / Fontina Grits / Blackened Shrimp / Fresno Pepper / Sauteed Spinach /
Chile de Arbol & Smoked Paprika Butter / Citrus / Micro Cilantro

sides

RAINBOW CARROTS \$21

Pork Belly / Bearnaise

BOURBON MAPLE BUTTERNUT SQUASH \$17

Candied Pecans / Feta Cheese

dessert

CARROT CAKE CHEESECAKE \$19

Carrot Praline Cake / Vanilla Bean Cream Cheese / Pistachio Gelato /
Berry Compote / Dulce de Leche / White Chocolate Crisp Pearls