

DINNER

RAW

BLUE POINT OYSTERS 18/32

yuzu truffle vinaigrette, tomato compote, charred lemon

TUNA TARTARE 29

yellow tomatoes compote, avocado, saffron aioli, black bread toast

WAGYU TARTARE 35

Colorado's 7X wagyu, onion & bone marrow marmalade, brioche, shaved truffles

STARTERS

MEZZE (V) 23

harissa hummus, tzatziki, spicy feta, fava beans dip, grilled naan, za'atar, cucumber, pickled onions

HEART OF PALM TARTARE (VE) 23

mango, charred avocado, mustard seeds, shiso powder

CRISPY CALAMARI 23

fava beans puree, mixed greens, chili lime vinaigrette, homemade tartar sauce

MUSHROOM FLATBREAD (V) 25

grilled naan, truffle mushroom pate, Asiago, mixed mushrooms

JOSPER CHICKEN WINGS 19

honey sriracha glaze, crispy shallots

WINE PLATE 25

hot sopressata, prosciutto, salami, Asiago, Bayley Hazen Blue cheese, Brie, fig spread, marinated olives, sourdough toast

BURGERS

served with side salad or french fries

TRUFFLE BURGER 38

8oz Black Angus patty with truffle paste, balsamic onions, Gruyere, sriracha aioli, arugula, shaved truffles, on potato bun, Truffle fries

L'ADRESSE BURGER WITH CHEESE 25

8oz black angus meat blend, choice of: American, cheddar, Gruyere, Boston lettuce, onion, tomato, relish on potato bun

SALADS

add chicken \$7 / shrimp \$9 / yellowfin tuna \$11 / steak \$16 / salmon filet \$16 / burrata \$12

CAESAR SALAD 21

baby romaine, Reggiano dressing, parmesan crackers, parsley

BURRATA AND TOMATOES (V) 25

heirloom tomatoes, grilled peach, basil pesto, balsamic glaze, toast

GRILLED LOBSTER SALAD 33

half lobster, yuzu butter, avocado, grape tomatoes, cucumber

ROASTED BEETS SALAD (V) 25

quinoa, goat cheese croquettes, honey champagne vinaigrette

SOUPS

BORSCHT 10/18

a favorite in Eastern Europe, traditional beet soup with beef and creme fraîche

TRUFFLE MUSHROOM SOUP 18

mushrooms broth, shaved truffles, puff pastry

SEA

MEDITERRANEAN BRANZINO 37

fregola, fava beans, roasted peppers, morels, baby fennel

SALMON OVER RICE 32

basmati rice, mixed herbs, roasted broccolini, paprika whipped cream

CHILEAN SEA BASS 45

miso glazed, Campania tomatoes, truffled fingerling potatoes

OCTOPUS & "FORBIDDEN RICE" 35

grilled Spanish octopus, black rice, harissa hummus, bottarga

SEARED SEA SCALLOPS 42

truffle cauliflower purée, hazelnut, brown butter, vincotto

LAND

STEAK FRITES 43

Prime NY strip, beurre Maître D, truffle fries

ROASTED CHICKEN 33

creamy mashed potatoes with truffles, sun dried tomatoes, seasonal mushrooms

LAMB CHOPS 42

Moroccan rub, heirloom tomatoes, tzatziki, crispy chickpeas

FLOUR, WATER, RICE

MUSHROOM RISOTTO (V) 32

seasonal mushrooms, porcini broth, truffle cream

BURRATA PASTA 27

linguini, Campania tomatoes

PASTA NERA 33

black tonnanelli, shrimps, squid, octopus, Chardonnay sauce

TRUFFLES TAGLIARDI & ASIAGO (V) 42

homemade pasta, Reggiano broth, shaved truffles

PELMENI 27

veal dumpling, salsa, crème fraîche

SIDES

BRUSSELS SPROUTS 10

Chinese sausage, pesto, chili lime vinaigrette

TRUFFLE FRIES 9

parmesan, chives

ROASTED VEGGIES 9

pine nut-currants dressing

CAULIFLOWER PURÉE 9

with truffles

**ADD SEASONAL TRUFFLES
FORAGER'S PRICE**



RAFAEL DE GARATE BRAND CHEF

*[V]Vegetarian
*[VE]Vegan



L'ADRESSE

AMERICAN BISTRO



WINE BY THE GLASS

Sparkling Wine

PROSECCO
VALDOBBIADENE GIALL'ORO RUGGERI 15 / 70
Veneto / Italy

White

SAUVIGNON BLANC
L'ESCARPE 17 / 75
Sancerre / France

PINOT GRIGIO
DIPINTI 15 / 60
Trentino-Alto Adige / Italy

CHARDONNAY
KELLEREI TERLAN 17 / 70
Trentino-Alto Adige / Italy

SAUVIGNON BLANC
SOUTHERN RIGHTS 16 / 65
Walker Bay / South Africa

Rosé

GRENAche NOIR, SYRAH, CINSAULT, CABERNET
SAUVIGNON
VALLE DE PINS 15 / 70
Cotes de Provence / France

Red

GRENAche, SYRAH, CINSAULT, MOURVEDRE
CHATEAU MONT-THABOR 18/80
Cotes du Rhone / France

MALBEC
ANDELUNA CELLAR 18 / 80
Mendoza / Argentina

PINOT NOIR
LA FOLLETTE 18 / 80
California / United States

CABERNET SAUVIGNON
HIDDEN VINES 17 / 75
Napa Valley / United States

MERLOT, CABERNET SAUVIGNON, CABERNET
FRANC CHATEAU MOULIN DE LA ROUILLE
18/80
Bordeaux Cotes de Francs / France

COCKTAILS

CLASSICS

A CG7CK 'A I @9 %*

A 5F HB =%*

B 9; FCB =%*

@58F 9GG9 'C@8 : 5G< €CB %*

A 5B < 5HH5B %*

G 7 B 5HI F 9G

COLD BREW MARTINI 16

SUNDAY NEGRONI 18

95I '89 '@5J 5B 89 %

@CJ 9'H5; %

G57F 98 : @5A 9 %

< 6-67I G'A 9N75@GCI F %

SEA BUCKTHORN SOUR 18

CUCUMBER MARGARITA 18

MOCKTAILS

RASPBERRY & LEMONGRASS 9

STRAWBERRY LEMONADE 9

BOTTLED BEER

United States

FOUNDERS PORTER 9

RACER 5 IPA 9

MCKENZIE'S ORIGINAL HARD APPLE CIDER 9

Belgium

TRIPLE KARMELIET 9

Germany

WEIHENSTEPHANER ORIGINAL 9

France

METEOR PILSNER 11

DRAFT BEER

United States

ROTATING SELECTION 9

SWEET COFFEE

F 5: '7C: : 99 %

A cgV6k g'VYghY 'Yf' V6ZYZ k Jh 'h'Y 'hghY 'UbX 'hYI h fY 'cZ
a 'h'X 'JW' 'WYUa

@5HH9 < 5@J5 %

5bch Yf'A cgV6k 'ZJ cfJh'k Jh 'U'ca Ya UXY gU' W'cZ\UJ 'U'UbX
gYgUa Y

H95G'K H<CI H'H95

G95 '6I 7? H<CFB %

Passion fruit, sea buckthorn berries, Asian spices

GINGER 14

Warming tea with ginger and honey