

THE NICKEL

SPRING DINNER

TO START

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| HAM HOCK SOUP SMOKED PORK LOIN + PEA SHOOTS | 13 | BEET + GOAT CHEESE BELGIAN ENDIVE + BUCKWHEAT + PISTACHIO | 14 |
| CHICKEN LIVER MOUSSE OLD FASHIONED GELEE + PICKLED MUSTARD SEED + TEXAS TOAST | 11 | WEDGE SALAD BIBB LETTUCE + BACON + GREEN GODDESS + AVOCADO + POINT REYES BLUE CHEESE | 9 |
| CHEDDAR JALAPEÑO BREAD BLACK PEPPER HONEY BUTTER | 6 | SMOKED TROUT ROE TARTLETS* CREAM CHEESE + CAPER + TOMATO + SHALLOT | 9 |
| CRAB SPREAD CREAM CHEESE + LEMON + TOBIKO | 10 | THE NICKEL SALAD BABY GREENS + RED ONION + RADISH + FOURME D'AMBERT + RED WINE VINAIGRETTE | 8 |

MAINS

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| SHORTRIB SAUCE ROYALE + RAMP CHIMICHURRI | 23 |
| COLORADO BASS* BLACKENING SEASONING + GREEN GARLIC | 23 |
| QUAIL* CHICKEN FRIED + BUTTERMILK + PEA SHOOTS + RED PEPPER | 18 |
| OCTOPUS "ETOUFFEE" + ANDOUILLE + SCALLOP VINAIGRETTE | 19 |
| ABALONE MUSHROOM FRENCH GREEN LENTIL + TURNIPS | 23 |
| BUCKNER LAMB SHOULDER SPRING HERBS + DRIED LEMON + PUFFED RICE | 25 |
| NY STRIP* HOUSE STEAK SAUCE | 30 |

TO SHARE

SERVES ONE TO TWO

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| MOREL MUSHROOMS COUNTRY FRIED + GREEN GARLIC GRAVY + WOOD SORREL | 14 |
| CARROT CURRY YOGURT + SESAME + HONEY | 11 |
| GRATIN YUKON GOLD POTATO + RACLETTE CHEESE + SCALLION + ONION | 13 |
| SWEET POTATO POBLANO CHILE + HAZELNUT + TOASTED CREPE + SHALLOT | 9 |
| ASPARAGUS OSCAR* NETTLE HOLLANDAISE + CRAB + ALEPPO PEPPER | 10 |
| GRITS AGED GOUDA + SALAMI BREAD CRUMB | 8 |
| BROCCOLINI FUNKWERKS BEER CHEDDAR + PUFFED GRAIN + HONEY | 8 |
| BRUSSEL SPROUTS PICKLED SHALLOT + PEANUT + ANCHOVY | 9 |

SWEETS

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| APPLE PIE CRÉME ANGLAISE + CINNAMON | 9 |
| FLOURLESS CHOCOLATE CAKE RASPBERRY FIVE WAYS | 10 |
| CITRUS TART PASSION FRUIT + MERINGUE | 9 |
| SPRING ROSE COCONUT MACARON + BUTTERFLY PEA TEA CAKE + ROSE MOUSSE | 8 |

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 18% GRATUITY

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

INTERESTED IN BOOKING A PRIVATE EVENT WITH THE NICKEL? OUR EVENTS MANAGER, KRISTEN, IS HERE TO HELP! EMAIL HER AT KWALLACE@HOTELTEATRO.COM OR CALL 303.228.1100.