

# THE NICKEL

## SPRING DINNER

### TO START

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

### MAINS

<b>SHORTRIB</b> SAUCE ROYALE + RAMP CHIMICHURRI	23
<b>COLORADO BASS*</b> BLACKENING SEASONING + GREEN GARLIC	21
<b>QUAIL*</b> CHICKEN FRIED + BUTTERMILK + PEA SHOOTS + RED PEPPER	18
<b>OCTOPUS</b> "ETOUFFEE" + ANDOUILLE + SCALLOP VINAIGRETTE	19
<b>ABALONE MUSHROOM</b> FRENCH GREEN LENTIL + TURNIPS	23
<b>BRAISED PORK</b> PEPPER + COCO NIB	18
<b>NY STRIP*</b> HOUSE STEAK SAUCE	30
<b>WHOLE LANGOSTINE*</b> WILD SPRING ONION + GARLIC + PIMENTE D'ESPELETTE + LIME	17

### TO SHARE

SERVES ONE TO TWO

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

### SWEETS

<b>APPLE PIE</b> CRÉME ANGLAISE + CINNAMON	9
<b>FLOURLESS CHOCOLATE CAKE</b> RASPBERRY FIVE WAYS	10
<b>CITRUS TART</b> PASSION FRUIT + MERINGUE	9

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](mailto:KWALLACE@HOTELTEATRO.COM) OR CALL 303.228.1100.