

CHEF COLLABORATION DINNER

— Amuse —

Bouchot Mussels Escabeche
oquirrh carrot toast, carrot relish
House-made Apricot Kombucha



— First —

Carrots
maple and harissa fire-roasted, purée - raw - pickled, carrot crackers, pistou
Cleto Chiarli 'Fondatore' Lambrusco, Emilia-Romagna, Italy

— Second —

Foie Gras Pâte
fermented fruit gelée, plum and pear, shortbread, pine nut crumb
Domaine de Montbourgeau 'L'etoile' 2022, Jura, France

— Third —

Grilled Barramundi
morita chile pumpkin purée, wood-roasted spaghetti squash, sage brown butter
Finca mas Perdut 'Terre Singular' Malvasia de Sitges 2022, Pendés, Spain

— Fourth —

Oquirrh Garganelli Pasta
local and wild mushrooms, shaved truffle, pecorino
&
Niman Ranch Beef Short Rib
smoked collard greens, bordelaise
Luretta 'Carabas' Barbera 2019, Colli Piacentini, Italy

— Dessert —

Hill's Kitchen Carrot Cake
carrot zabaglione, pumpkin ice cream, pumpkin seed brittle
Vieira de Sousa Fine White Port

\$225 \$160 food
\$65 beverage

6pm

October 15, 2025



reserve
your
spot!

Urban Hill *Executive Chef* Nick Zocco - Oquirrh *Executive Chef* Andrew Fuller - *Beverage Manager* Katie Forstner - *General Manager* Jessica Johns

Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 20% gratuity will be added to all parties.
2% gratuity applied to Culinary Team Appreciation. Guests will be seated at communal tables unless otherwise noted.

Wine pairings are subject to change due to DABS availability.