



SHARED PLATES & BOARDS

House Dips – sundried tomato tapenade, ricotta & yogurt, traditional hummus, spiced lavash bread | 10 (w/ veg crudité) | 16

Blistered Shishito Peppers – tomato & espelette salt, housemade lemon oil | 12

Lamb Meatballs – Colorado pasture raised lamb, pomodoro, herb salad, Parmigiano crisp | 14

Burrata – cantaloupe, honeydew, prosciutto, arugula, aged balsamic, crostini | 16

Tarte Flambée – fromage blanc, red onion, applewood smoked bacon, fig & speck ham | 13

Cauliflower Frito Misto – madras curry, turmeric, Moroccan chermula, yogurt, pickled jalapeno, garlic chip | 14

TESSA Salumi Board – rabbit pate, Iberico chorizo, Iberico salchichon, Iberico lomo, Italian speck | 19

TESSA Cheese Board – a Saxelby cheese selection | 3 for 16 or 5 for 23

APPETIZERS

Daily Soup – Chef's selection of seasonal ingredients | 13

TESSA Salad – young organic lettuce, heart of palm, grapefruit, black radish, dried cranberry, candied pecan | 14

Bruised Kale and Marcona Caesar – lemon, shaved Parmigiano, focaccia crouton, grated almond | 16

Drunken Mussels – Hollander mussels, tequila, tomato, garlic, kaffir lime leaf, dried guajillo, cilantro | 16

Baby Beet Salad – Petite watercress, candied kumquat, basil puree, goat cheese tzatziki, hazelnut, crouton | 17

Flaked Salmon Tartare – pomegranate, cucumber, pearl onion, black sesame, saffron aioli, scallion pita | 18

Octopus a la Plancha – marble potato salad, fried capers, black garlic puree, aged balsamic | 18

TESSA's Seasonal Vault

Black Truffles, Provence, France | 15 per 2 grams

Black Truffle Risotto | 18/32

Jamon Iberico Puro de Bellota, Cinco Jotas (5J) | 25 per 1.5oz

PASTA & RISOTTO

Linguini – Tasmanian pepper & lemon, Parmigiano basil crunch | 13/19

Rabbit Cavatelli – rabbit & pancetta ragu, smoked onion, lovage coulis, marjoram | 19/29

Lobster Rye Trumpet – chanterelle, celery root, chorizo, beurre blanc, lobster civet, chive | 21/31

Vegetable Zucca – butternut squash, parsnip, green onion, pumpkin seed crumb, opal basil | 16/26

Mushroom Risotto – maitake & oyster mushroom, farro, slow poached egg, chicken jus | 19/29

ENTRÉES

Grilled Branzino – broccoli rabe, fingerling potato, fennel puree, pimento coulis | 31

Atlantic Salmon – cauliflower caponata, truffled cauliflower puree, marcona almond, fennel pollen | 31

Berkshire Pork Chop – braised gigante bean, grilled scallion, garlic pork jus | 29

Sasso Chicken – cooked under a brick, beech mushroom, spaetzle, kabocha squash, dried cherry, apple | 29

Long Island Duck – honey spiced breast, crispy duck confit ravioli, baby carrot, cipollini onion, tarragon | 32

TESSA Burger* – caramelized onion, pancetta, fontina cheese, house made fries | 21

Hanger Steak Frites* – sun dried tomato chimichurri, crispy shallot, grilled romaine | 31

NY Strip* – 45 day dry aged strip, fingerling potato, asparagus, caramelized shallot, truffle beef jus | 49

32oz Côte de Boeuf for 2* – 45 day dry aged rib eye, bone marrow, sides of your choice | 125

SIDES | 9

Glazed Baby Carrots – hazelnut, raw honey, gremolata

Shaved Brussel Sprouts – pancetta, caramelized onion

White Cheddar Polenta – poblano, marscapone

Creamed Spinach Gratine – béchamel, herb breadcrumb

Roasted Squash – garlic puree, mixed herbs

House made Fries – rosemary salt

Executive Chef: Eric Cope

* All of our beef is Certified Angus Beef

Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses

Prior to ordering anything, please inform your server of any and all allergies, plus their severity.