

## Sharable First

<b>Kabocha &amp; White Pomegranate Salad</b>	<b>14</b>
mustard greens, hibiscus - dijon dressing, Pt. Reyes blue cheese, Valencia orange	
<i>Suggested Pairing: Domaine du Tremblay Sauvignon Blanc</i>	
<b>Di Stefano Burrata Salad</b>	<b>14</b>
persimmon jam, pumpkin seeds, basil	
Marla bakery toast	
<i>Suggested Pairing: Le Galantin Rosé</i>	
<b>Cold Smoked Nordic Blu Salmon Rillettes</b>	<b>15</b>
crème fraîche, trout roe, pickled mustard seeds	
<i>Suggested Pairing: Artesa Chardonnay</i>	
<b>Buttermilk Fried Chicken</b>	<b>14</b>
sous-vide chicken thigh meat, chipotle aioli	
<i>Suggested Pairing: Don Silent Night Pale Bock</i>	
<b>Lamb Meatballs</b>	<b>17</b>
ricotta, breadcrumbs, early girl tomato, basil, grana padano	
<i>Suggested Pairing: Tommasi Viticoltori Skin Contact Soave</i>	
<b>Marla Bakery Bread</b>	with whipped honey butter <b>3</b>

## November 2019

We kindly ask for whole table participation.  
Modification to the menu can be made  
for 7 dollars per dish when available.  
This menu does not accommodate  
vegetarian, vegan or dairy free diet.

### Four Course Tasting Menu 48/Guest Tasting Menu Beverage Pairing 36/Guest

**Kabocha & White Pomegranate Salad**  
mustard greens, hibiscus - dijon dressing,  
Pt. Reyes blue cheese, Valencia orange  
*Pairing: Domaine Carneros Brut Rose*

**Mt. Lassen Trout**  
pan seared, baby lima beans, gochugaru,  
pickled champagne grape  
*Pairing: Heiwa Shuzo Kid Junmai*

**Slow Braised Beef Cheeks**  
salt baked rutabaga, Lunga di Napoli squash  
pureé, chanterelle mushroom, pickled mustard seeds  
*Pairing: Artesa Pinot Noir*

**Lemon Posset**  
almond streusel, berries  
*Pairing: Blacksmith Cellars Fortified Torrontes*

## Second

**Mt. Lassen Trout** **27**  
pan seared, baby lima beans, gochugaru,  
pickled champagne grape  
*Suggested Pairing: Heiwa Shuzo Kid Junmai*

**Ricotta Gnudi** **26**  
honeynut squash sauce, basil, delicata squash, 6 min egg  
grana padano, wild arugula  
*Suggested Pairing: Domaine Masse Pinot Noir*

**Rancho Llano Seco Pork Chop** **32**  
16 oz bone in, sweet potato puree, port-pomegranate reduction,  
sauteed plum, winter greens  
*Suggested Pairing: Manteo Syrah - Petit Verdot Blend*

**Ajwain - Pepper Crusted Flat Iron Steak** **27**  
smoked sweet potatoes-kabocha gnocchi, roasted baby  
cauliflowers, pear puree, basil persillade  
*Suggested Pairing: Domaine Juliette Avril Rhone Blend*

## Cheese & Dessert

<b>Step Ladder Creamery Cheese Plate</b>	
assortment of 3 cheeses, honey walnuts, fruits, toast	<b>16</b>
<b>Chocolate Ganache Tart</b>	<b>12</b>
caramelized citrus sabayon	
<b>Bread Pudding Sundae</b>	<b>12</b>
with Bi-Rite Creamery salted caramel ice cream	
<b>Sugar Pumpkin Tart</b>	<b>12</b>
pate sucree, whipped creme fraiche, berries	

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs, or unpasteurized dairy products may increase  
your risk of foodborne illness,  
especially if you have certain medical conditions.  
Please make sure to inform us of your allergies.  
As we work closely to all possible allergens in a small space,  
we are unable to serve guests with deadly food allergies.  
A 5.95% surcharge for SF Mandates will be added to each check.

