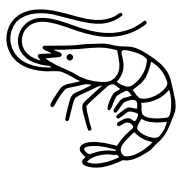


## ADD-ON STARTERS:

- |  |          |  |           |
|--|----------|--|-----------|
| <b>Warm Rolls + Butter</b>             | <b>5</b> | <b>Beef Carpaccio*</b>   | <b>12</b> |
| Two Housemade Rolls and Whipped Butter |          | Preserved Meyer Lemon Aioli, Pickled Red Onions, Herb Salad (GF)                 |           |
| <b>Prosciutto Croquetas</b>            | <b>8</b> | <b>Castelvetrano Olives</b>  | <b>6</b>  |
| Six Croquetas + Salmorejo              |          |  |           |
|  |          | <b>Prawn Toast</b>   | <b>10</b> |
|  |          | Prawns, Acme Pullman Loaf, Chives, Meyer Lemon Aioli, Sesame, Ikura, Spicy Honey |           |



## FIRST COURSE:

- |  |  |
|--|--|
| <b>Caesar Salad</b>  | <b>Crab Risotto</b>  |
| Petite Romaine, House Caesar, Acme Croutons, Parm (GF Option)  | Wild Rock Crab, Fresh Herbs, Mascarpone, Herb Oil (GF)   |
| <b>Beets and Ricotta</b>   | <b>Potato Gnocchi</b>  |
| Roasted Red and Golden Beets, Fresh Citrus, Mint, House Ricotta, Hazelnuts (GF, Vegan Option)          | With Mixed Mushrooms, Truffle Oil, Fresh Herbs. (Vegan Option)                                       |
| <b>Roasted Carrot Salad</b>  | <b>Pelmeni</b>   |
| Spiced Carrots, Chickpeas, Yogurt, Preserved Meyer Lemon Dressing, Spicy Honey, Pistachios, Herbs (GF) | House Beef Dumplings, Sour Cream, Dill, Pimenton, Butter Sauce                                       |
| <b>Green Garlic Soup</b>   | <b>Fettuccine Salsiccia</b>  |
| Green Garlic Potato Soup with Herb Oil and Crème Fraîche (GF)  | Housemade Fettuccine with House Pork Sausage, Tomato Sauce, Garlic, Chili, Parsley, Parm (GF Option) |



# SUSINA

Three Courses 70



## MAIN COURSE:

**Stracotto**  
Italian Style Red Wine Braised Beef Pot Roast, Mashed Potatoes, Spring Veggies, Fried Yams (GF)

**Baked Steelhead**  
Baked Steelhead, Creamy Polenta, Spring Veggies, Hollandaise (GF)

**Wagyu Coulotte (+5)**  
Snake River Farms Wagyu Coulotte Steak (Med-Rare), Au Poivre Sauce, Mashed Potatoes, Spring Veggies (GF)

**Pork Milanese**  
Thinly Pounded Fried Pork, Housemade Buttermilk Herb Spätzle, Cherry Tomato and Fennel Herb Salad, Parmesan

**Seared Duck Breast**  
Seared Duck Breast, Carrot Puree, Spring Veggies, Carrot Bordelaise (GF)

**Celeriac Steak**  
Butter-Braised Celery Root Steak, French Lentils, Celery Salad, Caper Buerre Blanc, Celeriac Chips (Vegan Option)

## DESSERT:

**Nutella Cherry Trifle**  
Chocolate Cake, Nutella Frosting, Brandied Cherries (GF Option)

**Brûléed Cheesecake**  
With Strawberry Sauce

**Sticky Toffee Pudding**  
Warm Spiced Date Cake with Caramel and Vanilla Ice Cream

**Vegan Sundae**  
Coconut Almond Cookie, Chocolate, Maple Caramel, Coconut Ice Cream, Maraschino Cherry (GF, Vegan)

**Lemon Tart**  
With Toasted Meringue

**Manchego + Membrillo**  
Manchego, Local Housemade Quince Paste, Acme Crostini (Avail GF)

*\*Consuming raw or undercooked meats, shellfish or eggs may increase your risk of foodborne illness*