



SUSINA

Three Courses 75

ADD-ON STARTERS:

Warm Rolls + Butter 5
Two Housemade Rolls and
Thyme Pink Peppercorn Butter

Prosciutto Croquetas 8
Six Croquetas + Salmorejo

Chorizo + Manchego 14
Spanish Cured Chorizo,
Manchego, Acme Crostin

Beef Carpaccio* 12
Preserved Meyer Lemon Aioli,
Pickled Red Onions, Herb Salad (GF)

Castelvetrano Olives 6

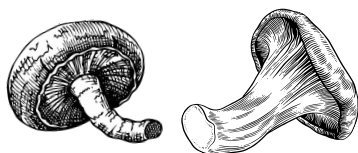
Duck Liver Mousse 10
Housemade Pickles, Mustard,
Acme Crostini

FIRST COURSE:

Beets + Ricotta
House Ricotta, Fresh Citrus,
Hazelnuts, Mint (GF, Avail. Vegan)

**Butternut Cashew
Bisque**
Herb Oil, Lemon Cashew Cream,
Sage (Vegan, GF)

Classic Wedge
Brush Creek Idaho Blue Cheese
Dressing, Baby Iceberg, House-
Cured Bacon, Tomato, Green
Onion, Everything Spice (GF)



Potato Gnocchi
With Mixed Mushrooms, Truffle Oil,
Fresh Herbs. (Avail. Vegan)

Pelmeni
House Beef Dumplings, Sour
Cream, Dill, Pimenton, Butter Sauce

Fried Green Tomatoes
Cornmeal Fried Green Tomatoes,
Remoulade + Fresh Herbs

Chanterelle Fettuccine
Housemade Fettuccine with
Chanterelles, House Pork Sausage,
Parsley, Egg Yolk, Parm (Avail GF)



MAIN COURSE:

Cassoulet
Braised Duck Leg with Housemade Bacon
Lardons, House Sausage, Mayocoba
Beans, Celery Root and Herb Oil (GF)

Tenderloin (+5)
6 oz Tenderloin (Med-Rare) with
Au Poivre Sauce, Mashed Potatoes,
Fall Farm Veggies (GF)

Pork Milanese
Parmesan Risotto, Fall Farm Veggies,
Parsley, Cherry Tomato Salad

Stracotto
Italian Style Red Wine Braised Beef
Pot Roast, Mashed Potatoes,
Fall Farm Veggies (GF)

Seared Scallops (+5)
Seared Dry-Pack Scallops with
Chanterelles, Cauliflower Purée and
Fresh Herb Salad (GF)

Eggplant Lasagna
Breaded Eggplant, House Ricotta,
Goat Cheese, Mozzarella, Tomatoes,
Herbs, Organic Polenta (GF)

Roasted Maitake
Roasted Maitake Mushroom, Smoky
Eggplant, Mayacoba Beans, Braised
Greens, Salsa Verde (GF, Vegan)



DESSERT:

NY-Style Cheesecake
With Seedless Blackberry Sauce

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

Chocolate Mousse
With Whipped Cream (GF)

Spiced Apple Crisp
Spiced Apple Crisp with Vanilla Ice
Cream (Avail. GF and Vegan)

Chocolate Coconut Tart
With Vanilla Oat Ice Cream
and Hazelnut Oat Crust (GF, Vegan)

Brie + Membrillo
Brush Creek Idaho Brie, Housemade
Local Quince Paste, Acme Crostini

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