

ADD-ON STARTERS:

Warm Rolls + Butter 5

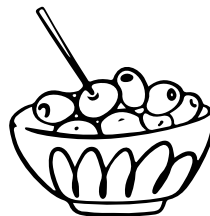
Two Housemade Rolls and House Cultured Butter

Goat Cheese Croquetas 8

Six Croquetas + Pepper Sauce

Délice de Bourgogne 12

French Triple Cream Brie, House Grown Green Grape Jelly, Crostini (GF Option)



Beef Carpaccio* 12

Preserved Meyer Lemon Aioli, Pickled Red Onions, Herb Salad (GF)

Prawn Toast 10

Prawns, Acme Pullman Loaf, Chives, Meyer Lemon Aioli, Sesame, Ikura, Spicy Honey

Castelvetro Olives 6

FIRST COURSE:

Green Garlic Soup

Green Garlic and Potato Soup with Herb Oil and Crème Fraîche (GF)

Cesar Salad

Red and Green Gem Lettuce, House Caesar, Acme Croutons, Parm (GF Option)

Roasted Carrot Salad

Spiced Carrots, Chickpeas, Yogurt, Preserved Meyer Lemon Dressing, Spicy Honey, Pistachios, Herbs (GF, Vegan Option)

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

Crab Risotto

Wild Rock Crab, Fresh Herbs, Mascarpone, Herb Oil (GF)

Potato Gnocchi

Housemade Potato Gnocchi, Truffled Mushrooms, Parm (Vegan Option)

Wild Porcini Pappardelle

Housemade Pappardelle, Wild Porcini Mushrooms, Egg Yolk, Parm (GF Option)



SUSINA

Three Courses 70



MAIN COURSE:

Lamb Stracotto

Italian Style Red Wine Braised Lamb, Mashed Potatoes, Spring Veggies, (GF)

Roasted Halibut (+7)

Pan Roasted Halibut, Herbed Brown Rice, Beurre Blanc, Spring Veggies (GF)

Seared Duck Breast

Duck Breast (Med-Rare), Carrot Puree, Spring Veggies, Carrot Bordelaise. (GF)

Pork Milanese

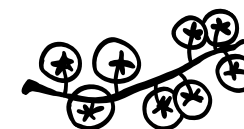
Thinly Pounded Fried Pork, Housemade Buttermilk Herb Spätzle, Cherry Tomato and Fennel Herb Salad, Parmesan

Wagyu Coulotte (+7)

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

Eggplant Napoleon

Fried Eggplant, House Ricotta, Goat Cheese, Fontina, Mozzarella, Tomato Sauce, Fresh Herbs, Creamy Polenta (GF, Vegan Option)



DESSERT:

Flourless Chocolate Cake

With Crème Fraîche (GF)

Brûléed Cheesecake

With Strawberry Sauce

Organic Strawberry Rhubarb Cobbler

With Vanilla Ice Cream

Sundae

Vanilla **or** Vegan Oat Ice Cream, Shortbread Cookie, Chocolate Shell, Maple Caramel, Sprinkles, Cherry (GF, Vegan Option)

Raspberry Panna Cotta

Vanilla Panna Cotta with Raspberry Sauce + Fresh Raspberries (GF)

Manchego + Toast

Spanish Manchego, Housemade Red Wine Jelly, Acme Crostini (GF Option)