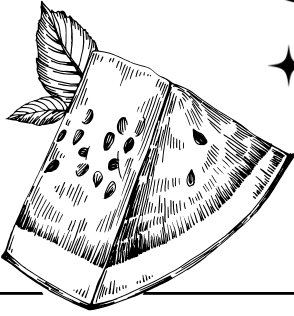


SUSINA

EUROPEAN AMERICAN
COMFORT KITCHEN

Four Courses, \$75 pp



TO START

Warm Rolls + Butter

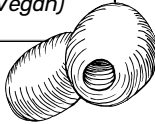
\$8

Four Housemade Rolls and Seasonal Butter + Maldon Salt

Olives + Almonds

\$6

Marinated Castelvetrano Olives and Roasted Spiced Almonds (GF, Vegan)



FIRST COURSE

Roasted Beets + Ricotta

House Ricotta, Fresh Citrus, Hazelnuts, Mint (GF, Vegan Option)

Beef Carpaccio

With Lemon Aioli, Local Herb + Flower Salad and Pickled Shallots (GF)

Wedge Salad

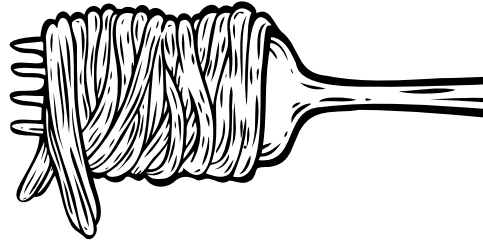
Housemade Bacon, Cherry Tomatoes, Blue Cheese Dressing, Everything Seasoning (GF)

Summer Melon + Feta

Organic Hami Melon, Honeydew, Watermelon, Local Mint, Olive Oil, Feta (GF, Vegan Option)

Apricot + Burrata Salad

With Prosciutto, Spicy Honey, Olive Oil and Local Herbs + Flowers (GF)



SECOND COURSE

Fettuccine Bolognese

Housemade Fettuccine with Local Pork and Beef in Tomato Sauce (GF Option)

Pesto Pasta

Rigatoni with Local Basil Almond Pesto, Yellow Sun Gold Tomatoes and Parm

Ravioli with Pancetta

Housemade Ricotta Ravioli, Corn, Basil and Pancetta

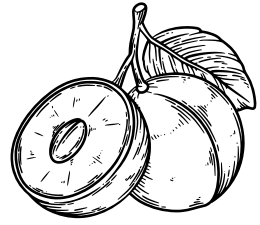
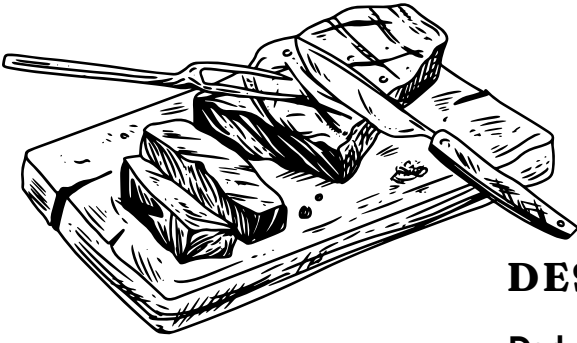
Potato Gnocchi

With Mushrooms, Truffle Oil, Fresh Herbs

Roasted Shishitos

Roasted Local Shishito Peppers, Lemon Aioli, Crushed Marcona Almonds (GF, Vegan Option)





DESSERT

Dark Chocolate Mousse

With Fresh Whipped Cream (GF)

NY-Style Cheesecake

With Strawberry Rhubarb Compote

Lemon Tart

With Creme Fraiche

Wild Plum Panna Cotta

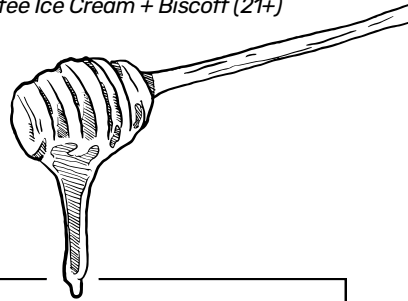
Buttermilk Panna Cotta with Locally Foraged Wild Plums (GF)

Chocolate Coconut Tart

With Hazelnut Oat Crust (GF, Vegan)

Espresso Martini Affogato

With Coffee Ice Cream + Biscoff (21+)



AFTER DINNER

Warre's Otima Tawny Port \$11

Rio Viejo Oloroso Sherry \$8

Chateau Beaulon Pineau \$11

Form + Function French Press (Decaf or Regular) \$6

MAIN COURSE

Smoked Brisket

Smoked Brisket with Local Farm Succotash and Carmelized Onions (GF)

Baked Steelhead

With Buttered Potatoes, Farm Veggies and Hollandaise (GF)

Eggplant Parmesan

With Housemade Ricotta, Mozzarella, Tomato Sauce, Parmesan (GF)

Beef Tenderloin

With Sour Cream Mashed Potatoes, Farm Veggies, Local Tomatoes and Balsamic (GF)

Chicken Fried Cauliflower

With Spiced Chickpeas, Salmorejo Spicy Honey + Fresh Herb Salad (Vegan, Agave Avail. for Honey)

