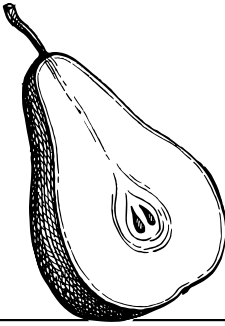


SUSINA

EUROPEAN AMERICAN
COMFORT KITCHEN

Four Courses, \$75 pp



TO START

Warm Rolls + Butter \$8

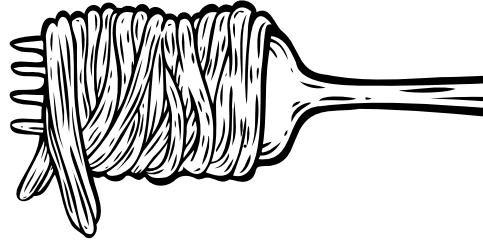
Four Housemade Rolls and Thyme + Pink Peppercorn Butter

Olives + Almonds \$6

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

Pastrami Croquetas \$6

With Housemade Pastrami



SECOND COURSE

Fettuccine Bolognese

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

Ricotta Ravioli

Housemade Ricotta Ravioli, Housemade Pancetta, Roasted Butternut and Sage Butter

Lamb Pappardelle

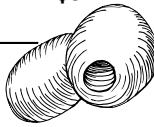
Saffron Pappardelle, Braised Local Lamb, Local Tomato Sauce, Preserved Lemon, Chili

Potato Gnocchi

With Mushrooms, Truffle Oil, Fresh Herbs. (Vegan Option)

Gambas al Ajillo

Head-on Prawns, Garlic, Chili, Olive Oil and Parsely. Served with Local Bread



FIRST COURSE

Roasted Beets + Ricotta

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

Beef Carpaccio

Malheur Meats Grass-Fed Beef, Lemon Aioli, Local Herb + Flower Salad and Pickled Shallots (GF)

Caesar Salad

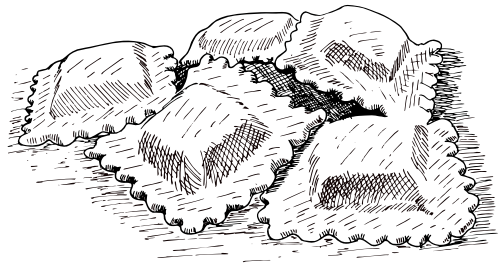
*Mixed Baby Lettuces, Fresh Caesar Dressing, Focaccia Crumbs, Parmesan. *Contains Raw Egg Yolk**

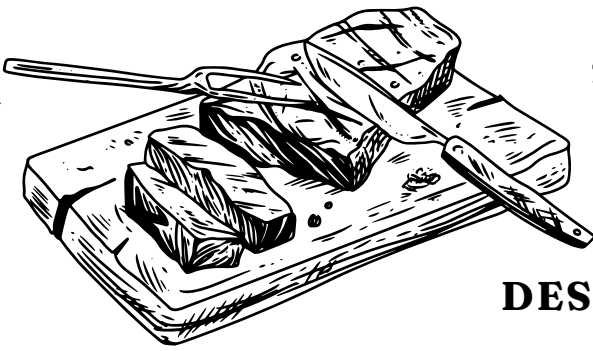
Winter Veggie Stew

With Parsnip, Fennel, Carrot, Celeriac, White Beans, Parmesan Broth (GF)

Shaved Brussels Sprouts

With Grapes, Roasted Peanuts, Chili Paste, Meyer Lemon (GF, Vegan)





MAIN COURSE

Roasted Half Game Hen

With Mushroom Risotto and Winter Vegetables (GF)

BBQ Pork Ribs

Buttered Yams, Spinach, House Cornbread, Honey Butter, House BBQ Sauce,

Stracotto

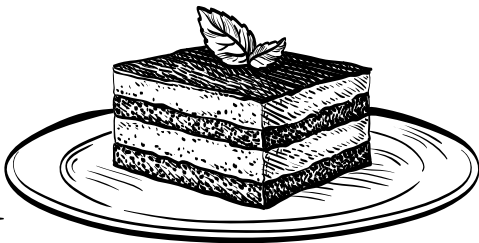
Red Wine Braised Italian Pot Roast with Winter Veggies and Organic Polenta (GF)

Beef Tenderloin

Tenderloin (Medium Rare) with Au Poivre Sauce, Mashed Potatoes and Seasonal Veggies (GF)

Roasted Maitake

Roasted Maitake Mushroom, Farro, Braised Fennel, Roasted Almonds, Salsa Verde (Vegan)



DESSERT

NY-Style Cheesecake

With Blackberry Sauce

Lemon Tart

With Creme Fraîche

Tiramisu

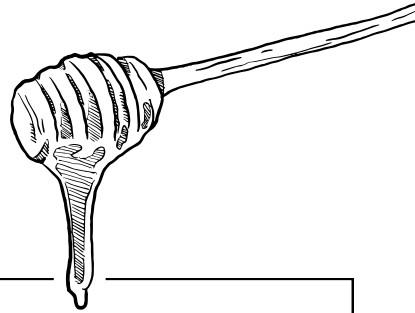
With Brandy & House Cold Brew

Chocolate Coconut Tart

With Hazelnut Oat Crust (GF, Vegan)

Sticky Toffee Pudding

Warm Spiced Medjool Date Cake with Caramel Sauce + Vanilla Ice Cream



AFTER DINNER

Warre's Otima Tawny Port	\$11
Lustau Amontillado Sherry	\$9
Chateau Beaulon Pineau	\$11
Form + Function French Press (Decaf or Regular)	\$6