



SUSINA

EUROPEAN AMERICAN
COMFORT KITCHEN

Three Courses 75

ADD-ON STARTERS:

Warm Rolls + Butter 5

*Two Housemade Rolls and
Thyme Pink Peppercorn Butter*

Pastrami Croquetas 6

*Five Housemade Pastrami
Croquetas with Remoulade*

Petite Basque 7

With Wild Foraged Quince Membrillo

Marinated Goat Cheese 7

With House Crostini

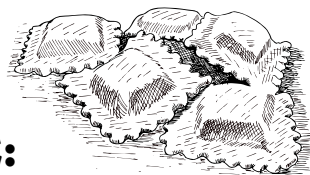
Pork and Duck Pâté 12

House Pickles, Dijon, Crostini

Beef Carpaccio 12

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

Castelvetrano Olives 6



FIRST COURSE:

Roasted Beets + Ricotta

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

Classic Caesar Salad

*Mixed Lettuces, House Caesar, Parm,
Acme Focaccia Crouton Crumbles*

Market Salad

*Purple Sage Farms Mixed Spring Greens,
Crushed Almonds, Parmesan (GF, Vegan Avail.)*

Ricotta Ravioli

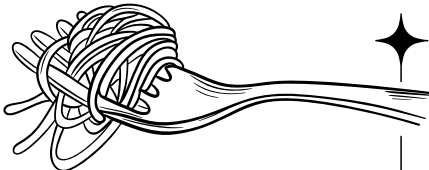
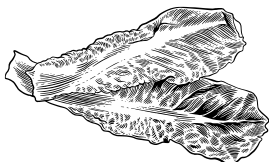
*Housemade Ricotta Ravioli, Housemade
Bacon, Peas and Tarragon (Available
Vegetarian)*

Potato Gnocchi

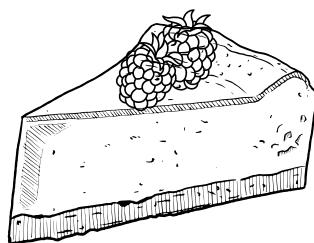
*With Mushrooms, Truffle Oil, Fresh
Herbs. (Avail. Vegan)*

Beef Ragu

*Housemade Pappardelle, Braised Beef,
Tomato, Chili, Garlic, Parm. (Avail. GF)*



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



MAIN COURSE:

Steak and Potatoes (+ 5)

*Center Cut NY-Strip Loin (Medium-Rare),
Mashed Potatoes, Spring Veggies,
Pink Peppercorn Au Poivre Sauce (GF)*

Czech Meatloaf

*Czech-inspired, Salt-Cured Pork and Beef
Meatloaf with Bordelaise, Wild Greens
Colcannon, Spring Veggies + Roasted Shallots*

Spring Duck Leg

*White Wine Braised Organic Duck Leg in Spring
Veggie Stew with Baby Artichokes, Favas,
Asparagus, Peas, Carrots, Farro and Tarragon*

Eggplant Lasagna

*Breaded Eggplant with House Ricotta, Goat
Cheese, Mozzarella, Tomatoes, Fresh Herbs, on
Organic Polenta (GF)*

Roasted Maitake

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



DESSERT:

NY-Style Cheesecake

With Blackberry Sauce

Flourless Chocolate Cake

With Whipped Creme Fraîche (GF)

Orange Almond Cake

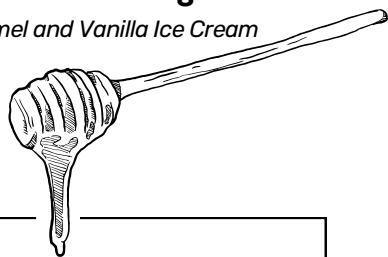
*With Orange Zest Glaze and Crème
Fraîche (GF)*

Chocolate Coconut Tart

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

Sticky Toffee Pudding

With Caramel and Vanilla Ice Cream



AFTER DINNER

Espresso Martini	12
Warre's Otima Tawny Port	11
Lustau Amontillado Sherry	9
Chateau Beaulon Pineau	11
Form + Function French Press (Decaf or Regular)	6