

SUSINA

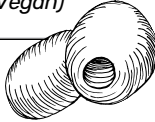
EUROPEAN AMERICAN
COMFORT KITCHEN
Four Courses, \$75 pp



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

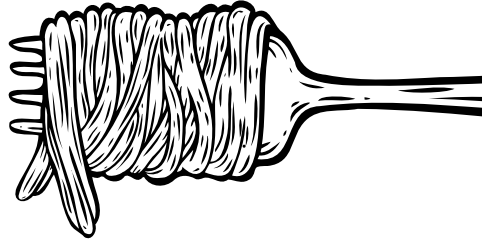
Roasted Beets + Ricotta
House Ricotta, Fresh Citrus, Hazelnuts, Mint (GF, Vegan Option)

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

Wedge Salad
Housemade Bacon, Cherry Tomatoes, Green Goddess Ranch, Everything Seasoning (GF)

Mediterranean Summer Salad
Local Sweet Peppers, Cucumbers, Tomatoes, Parsley, Pickled Red Onions, Feta and Sherry Vin (GF, Vegan Avail.)

Peach + 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)

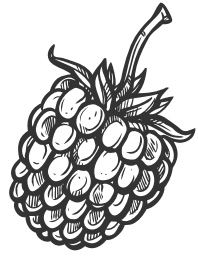
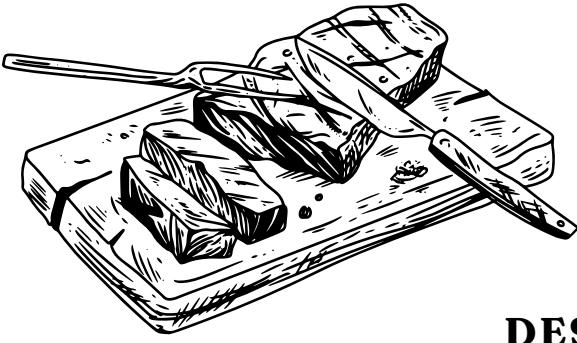
Pesto Pasta
Rigatoni with Local Basil Almond Pesto, Local Tomatoes and Parm

Ravioli with Pancetta
Housemade Ricotta Ravioli, Corn, Basil and Pancetta

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 Baguette.





MAIN COURSE

Boudin Blanc

Housemade Boudin Blanc Sausage with Heirloom Tomato Beurre Blanc, Cauliflower Mash and Farm Veggies

Baked Steelhead

With Buttered Potatoes, Farm Veggies and Hollandaise (GF)

Eggplant Parmesan

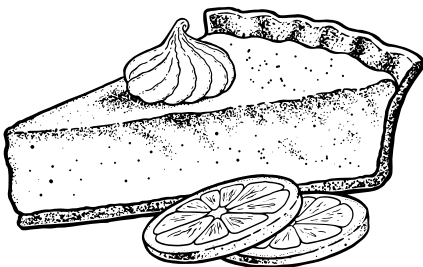
With Housemade Ricotta, Fontina, Mozzarella, Tomato Sauce, Parmesan (GF)

Beef Tenderloin

Sour Cream Mashed Potatoes, Farm Veggies, Heirloom Tomatoes, Balsamic (GF)

Chicken Fried Cauliflower

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



DESSERT

NY-Style Cheesecake

With Blackberry Sauce

Lemon Tart

With Creme Fraîche

Wild Plum Panna Cotta

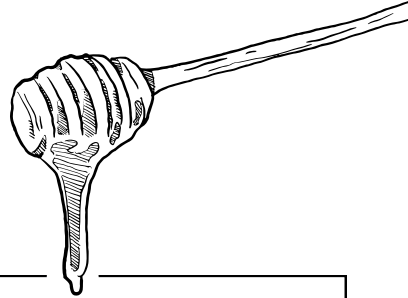
Buttermilk Panna Cotta with Wild Plum Reduction and Pistachio Brittle (GF)

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