

ADD-ON STARTERS:

Warm Rolls + Butter 5

Two Housemade Rolls and House Cultured Butter

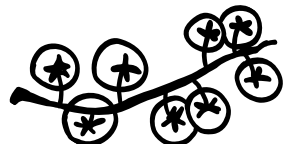
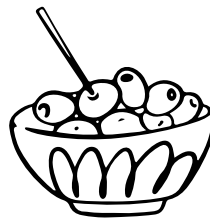
Goat Cheese Croquetas 8

Six Croquetas + Pepper Sauce

Beef Carpaccio* 12

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

Castelvetrano Olives 6



FIRST COURSE:

Melon Salad

Mixed Summer Melons, Mint, Feta, Chili, Pickled Red Onion, Sherry Vinagar (GF, Vegan Option)

Fried Green Tomatoes

With Remoulade and Herb Salad

Roasted Carrot Salad

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



Crab Carbonara

Housemade Spaghetti alla Chitarra, Wild Rock Crab, Bacon, Egg Yolk, Sweet Corn (GF Option)

Potato Gnocchi

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

Local Lamb Meatballs

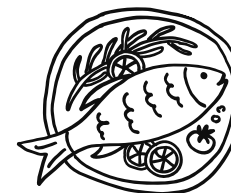
Housemade Lamb Meatballs in Sweet Pepper Tomato Sauce, Organic Creamy Polenta, Herb Salad (GF)



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

SUSINA

Three Courses 70



MAIN COURSE:

Duck Two Ways

Seared Duck Breast (Med-Rare), House Duck Sausage, Farro, Peas, Morels, Bordelaise and Parsley + Cherry Salad

Roasted Halibut (+7)

Pan Roasted Halibut, Buttered Sweet Corn, Beurre Blanc, Spring Veggies (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)

Délice de Bourgogne

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