

ADD-ON STARTERS:

Warm Rolls + Butter

Two Housemade Rolls and House Cultured Butter

Bacalao Croquetas

Six Salt Cod Croquetas + Salmorejo Sauce

5

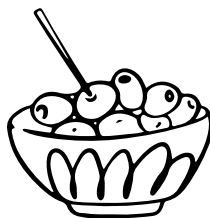
Beef Carpaccio*

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

12

Castelvetrano Olives

6



FIRST COURSE:

Mediterranean Salad

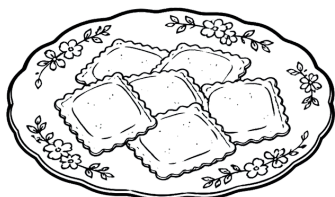
Rice Farms Organic Cucumber, Sweet Peppers, Heirloom Tomato, Basil, Feta, Sherry Vin, Pickled Red Onion (GF, Vegan Option)

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)



Potato Gnocchi

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

Sweet Corn Ravioli

Housemade Ricotta and Sweet Corn Ravioli with Cream, Butter, Basil and Fresh Parm

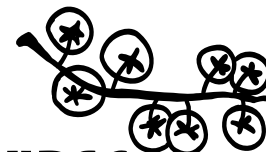
Local Lamb Meatballs

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

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

SUSINA

Three Courses 70



MAIN COURSE:

Duck Two Ways

Seared Duck Breast (Med-Rare), House Duck Sausage, Herbed Farro, Bordelaise and Parsley + Stone Fruit Salad

Seared Halibut (+7)

Pan Roasted Wild Pacific Halibut, Buttered Sweet Corn, Beurre Blanc, Summer Veggies (GF)

Local Lamb Stracotto

Italian-Style Lamb Pot Roast with Mashed Potatoes, Summer Veggies and Charred Scallions (GF)

Pork Milanese

Thinly Pounded Fried Pork, Housemade Buttermilk Herb Spätzle, Cherry Tomato and Fennel Herb Salad, Parmesan

Wagyu Culotte (+7)

Snake River Farms Wagyu Culotte Steak (Med-Rare), Au Poivre Sauce, Mashed Potatoes, Summer Veggies (GF)

Eggplant Napoleon

Fried Eggplant, House Ricotta, Goat Cheese, Fontina, Mozzarella, Tomato Sauce, Herbs, Polenta (GF, Vegan Option)

DESSERT:

Triple Chocolate Layer Cake

With Chocolate Mousse

Brûléed Cheesecake

With Strawberry Sauce

Local Peach Cobbler

With Vanilla Ice Cream (Avail Vegan or GF)

Raspberry Panna Cotta

Vanilla Panna Cotta with Raspberry Sauce + Fresh Raspberries (GF)

Délíce de Bourgogne

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

