

ADD-ON STARTERS:

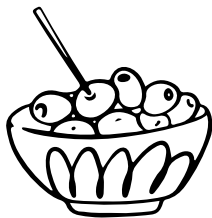
Warm Rolls + Butter 5

Two Housemade Rolls and Whipped Butter

Goat Cheese Croquetas 8

Six Croquetas + Pepper Sauce

Castelvetrano Olives 6



Beef Carpaccio* 12

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

Prawn Toast 10

Prawns, Acme Pullman Loaf, Chives, Meyer Lemon Aioli, Sesame, Ikura, Spicy Honey



FIRST COURSE:

Green Garlic Soup

Green Garlic and Potato Soup with Herb Oil and Crème Fraîche (GF)

Cesar Salad

Red and Green Gem Lettuce, House Caesar, Acme Croutons, Parm (GF and Vegan Options)

Roasted Carrot Salad

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

Crab Risotto

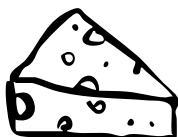
Wild Rock Crab, Fresh Herbs, Mascarpone, Herb Oil (GF)

Pelmeni

House Beef Dumplings, Sour Cream, Dill, Pimenton, Butter Sauce

Beef Ragù

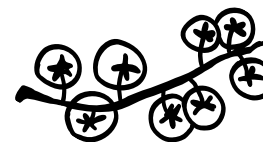
Housemade Pappardelle, Braised Beef, Tomato, Garlic, Chili, Parm (GF Option)



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

SUSINA

Three Courses 70



MAIN COURSE:

Roasted Halibut (+5)

Pan Roasted Halibut, Saffron Carrot Puree, Beurre Blanc, Spring Veggies (GF)

Spring Duck Leg

White Wine Braised Duck Leg, Spring Veggie Stew of Artichokes, Fava Beans, Peas, Asparagus, Farro, Tarragon (GF Option)

Pork Milanese

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

Wagyu Coulotte (+5)

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

Eggplant Napoleon

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

DESSERT:

Flourless Chocolate Cake

With Crème Fraîche (GF)

Brûléed Cheesecake

With Strawberry Sauce

Strawberry Rhubarb Cobbler

With Vanilla Ice Cream

Coconut Sundae

Vanilla **or** Vegan Coconut Ice Cream, Coconut Almond Cookie, Chocolate, Shell, Maple Caramel, Sprinkles, Cherry (GF, Vegan Option)

Lemon Tart

With Toasted Meringue

Manchego + Membrillo

Manchego, Local Housemade Quince Paste, Acme Crostini (GF Option)