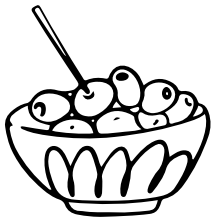
SUSINA

Three Courses 70



ADD-ON STARTERS:

Warm Rolls + Butter 5
Two Housemade Rolls and House Cultured Butter

Prosciutto Croquetas 8
Six Prosciutto and Parmesan Croquetas, Salmorejo Sauce

Beef Carpaccio* 12
Preserved Meyer Lemon Aioli, Pickled Red Onions, Herb Salad (GF)

Castelvetrano Olives 6



FIRST COURSE:

Butternut Bisque
Roasted Butternut Squash, Cashews, Sage, Herb Oil (GF, Vegan)

Spiced Carrot Salad
Roasted Local Carrots, Chickpeas, Lemon Yogurt, Herb Salad, Pistachios, Hot Honey (GF, Vegan Option)

Roasted Beet Salad
Roasted Beets, Whipped House Ricotta, Oranges, Confit Hazelnuts, Mint, Parm (GF, Vegan Option)



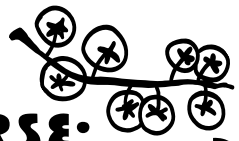
Potato Gnocchi
Housemade Potato Gnocchi, Truffled Mushrooms, Parm (Vegan Option)

Pelmeni
Housemade Beef Dumplings, Butter Broth, Dill, Sour Cream, Paprika

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*





MAIN COURSE:

Duck Two Ways
Seared Duck Breast (Med-Rare), House Duck Sausage, Buttered Yams, Braised Red Cabbage, Herbed Farro, Bordelaise

Seared Scallops (+7)
Three Wild Jumbo Dry Packed Scallops, Cauliflower Puree, Purple Cauliflower, Chanterelle Mushrooms (GF)

Local Lamb Stracotto
Italian-Style Lamb Pot Roast with Mashed Potatoes, Fall Veggies and Fried Yams (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, Fall 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

Apple Crisp
With Vanilla Ice Cream (Vegan and GF Options)

Tiramisu
Housemade Lady Fingers, Mascarpone, Espresso, Egg, Brandy, Cocoa (GF Option)

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

