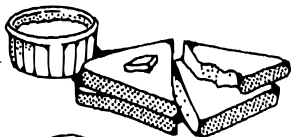


SUSINA

EUROPEAN AMERICAN
COMFORT KITCHEN

Four Courses, \$75



TO START

Bread + Butter

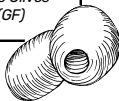
\$6

Two Housemade Rolls and Seasonal Butter + Maldon Salt

Olives + Almonds

\$6

House Marinated Castelvetrano Olives and Roasted Spiced Almonds (GF)



FIRST COURSE

Roasted Beets + Ricotta

House Ricotta, Citrus, Hazelnuts, Mint (GF, Avail. Vegan)

Beef Carpaccio

With Lemon Aioli and Pickled Shallots (GF)

Spring Chopped Salad

Snap Peas, Radishes, Parmesan (GF, Avail. Vegan)

Wedge Salad

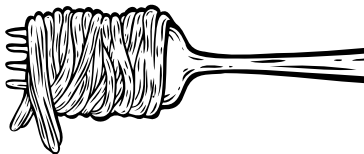
With Housemade Bacon + Blue Cheese (GF, Ranch Option)

Pork Tonnato

Thinly Sliced Pork with Oil-Poached Tuna, Lemon Aioli, Capers and Fresh Herbs (GF)

Pear + Burrata Salad

With Prosciutto, Spicy Honey, Olive Oil and Greens (GF)



SECOND COURSE

Green Garlic Potato Soup

Potatoes, Local Green Garlic, Cream (GF)

Fettuccine Bolognese

Housemade Fettuccine with Local Pork and Beef in Tomato Sauce (GF Avail.)

Ravioli with Pancetta

Housemade Ricotta Ravioli, Peas + Pancetta

Grilled Pork Terrine

With House Pickles, Mustard + Toast

Potato Gnocchi

With Mushrooms, Truffle Oil, Fresh Herbs

White Beans + Greens

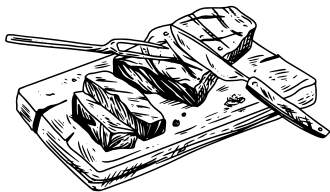
Warm Brothy White Beans, Smoky Eggplant and Greens with Grilled Acme Toast (Vegan, GF Avail.)



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SUSINA

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MAIN COURSE

Pork Milanese

*Duroc Heritage Pork With Tomato Salad +
Parmesan Risotto*

Osso Bucco

*Slow-Cooked Bone-in Veal Shank on Creamy
Polenta with Seasonal Veggies (GF)*

Baked Steelhead

*With Asparagus, Buttered Potatoes,
Hollandaise, Fresh Tarragon (GF)*

Tuscan Vinegar Chicken

*With Creamy Polenta, Carrots and Sweet
Peas (GF)*

Beef Tenderloin Au Poivre

*With Pink Peppercorn au Poivre, Mashed
Potatoes and Seasonal Veggies (GF)*

Chicken Fried Cauliflower

*With Spiced Chickpeas, Salmorejo
Spicy Agave + Fresh Herb Salad
(Vegan)*



DESSERT

Dark Chocolate Mousse

With Fresh Whipped Cream (GF)

NY-Style Cheesecake

With Strawberry Rhubarb Compote

Prune + Almond Tart

With Brandy and Creme Fraîche

Strawberry Shortcake

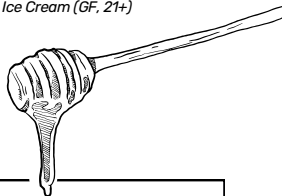
With Lemoncello and Fresh Whipped Cream

Vegan Pecan Berry Crisp

With Oat Ice Cream (GF, Vegan)

Espresso Martini Affogato

With Coffee Ice Cream (GF, 21+)



AFTER DINNER

Housemade Limoncello \$9

Warre's Otima Tawny Port \$11

Rio Viejo Oloroso Sherry \$8

Form + Function French
Press (Decaf or Regular) \$6