

ADD-ON STARTERS:

Warm Rolls + Butter

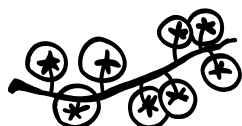
5

Two Housemade Rolls and House Cultured Butter

Goat Cheese Croquetas

8

Six Croquetas + Pepper Sauce



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)

Beef Carpaccio*

12

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

Castelvetrano Olives

6



Potato Gnocchi

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

Creamy Crab & Corn Pasta

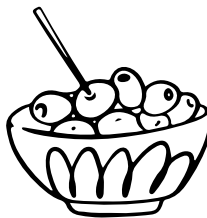
Housemade Spaghetti alla Chitarra, Wild Rock Crab, Bacon, Sweet Corn, Herb Oil (GF Option)

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:

Local Lamb Sirloin

Grilled Boise River Lamb Sirloin (Med-Rare), Olive Oil Confit Potatoes, Romesco Sauce, Spinach (GF, Contains Almonds)

Duck Two Ways

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

Wild Alaskan Salmon

Pan Roasted Wild Alaskan Salmon, Buttered Sweet Corn, Beurre Blanc, Summer 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, Mashed Potatoes, Summer 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)