

Spring Dinner

May 16, 2012

Smaller items, soup, salads . . .

COLD: *Antipasti misti: bresaola, Toscano, spicy soppressata, soppressata, and sheep prosciutto* 18.

Salad of shaved artichoke, asparagus, and arugula with Fava bean purée and lemon 12.

Salad of avocado and frisée with Navel orange, almonds, and bittersweet Riesling vinaigrette 12.

Salt-roasted new Bintje potato salad with green garlic *aioli*, preserved Meyer lemon, snap peas, and watercress 12.

Little Gem lettuces with French Breakfast radishes, breadcrumbs, and creamed *bagna cauda* 11.

Garden lettuces vinaigrette 9.

~

WARM: Seared sea scallops with ramps, English peas, celery root, and Dungeness crab *crema* 13.

Floriani Red Flint corn-crust local ocean perch with *sauce ravigote* and shaved fennel 13.

Soup: *minestra* of Tropea onions with *crostino* and Pecorino cheese 9.

Pastas

Red Winter wheat *penne alla bolognese* 16.

Pici with *ragù* of Sonoma lamb's heart 17.

Tajarin with hen *ragù* 17.

Corzetti alla noci 17.

Strozzapreti with garlic-pork sausage, artichoke, and almond-mint *pesto* 17.

Chestnut *tagliatelle* with poultry giblets *ragù* and Pecorino cheese 16.

Spaghetti with Ft. Bragg sea urchin "*carbonara*" 17.

Sources for tonight's produce, meat, and fish: Baia Nicchia, Brookside, Bournhonesque, Community Grains, Dirty Girl, Full Belly, Guru Ram Das, Iacopi, Jones, Lindencroft, Magruder, McCormack, Paine, Riverdog, Star Route, Terra Firma, Terra Sonoma, and Watson farms; Monterey Fish.

Entrées

Involtilino of Swiss chard with *farro*, saffron, and asparagus; roast spring onions and Pecorino cheese *fonduta* 26.

Roast hen *rolata* with long-cooked red onions, *farro*, and artichokes 26.

Roast pork porterhouse with Floriani Red Flint corn *polenta*, rapini, baby turnips, and *salmoriglio* 30.

Seared black sea bass with green garlic *crema*, spring vegetables, mussels, and clams 30.

Pan-roasted Piedmontese ribeye with potato *gratinata*, creamed stinging nettles, and beef *sugo* 36.

Pancetta-wrapped rabbit with roast asparagus, rabbit liver *pâté*, watercress, and hazelnut oil 26.

Oliveto

An 18% charge may be added to parties of six or more.