

# Fall Dinner

October 15, 2018

Bread available upon request 2.

## Antipasti: smaller items, soup, salads

- cold    *Crudo* of Magruder beef in avocado with red Jalapeño pepper, cilantro, and corn vinaigrette 15.
- Tuscan-style poultry liver *pâté* with mustard greens, *crostino*, and old *aceto balsamico* 14.
- Salad of shaved artichokes, Pioppini mushrooms, sultanas, sunchokes, and Pecorino cheese 16.
- Salad of Frilly Red mustard greens, bacon *lardons*, Warren pear, Gorgonzola cheese, pistachios, and sherry vinaigrette 15.
- Crudo* of yellowtail with strawberries, pink lemons, *crème fraîche*, baby beets, and old *aceto balsamico* 15.
- Garden lettuces vinaigrette 10.

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- warm    Soup: *vellutata* of Brentwood corn and late summer vegetables with Chanterelle mushroom *salsa* 12.

## Primi

- Red winter wheat *penne alla bolognese* 18.
- Rigatoni* with Magruder short rib *ragù* (while available) 20.
- Spaghetti neri* with Georgia white shrimp, tomato, Calabrian chili, garlic, and lemon 19.
- Tortelloni* of house-made *ricotta* and *gorgonzola dolce* with blackberries and candied walnuts (while available) 21.
- Potato *gnocchi* with Viking Village scallops, *pancetta*, Pippin apple, cured duck egg, and *fiore sardo* cheese 20.
- Agnolotti dal plin* 19.
- Pici* with *brasato* of Magruder lamb 20.
- Cavatelli* with sea urchin *carbonara* 20.

## Secondi: grills, sautés, roasts, and rotisserie

- Pan-roasted local king salmon with celeriac *crema*, Wax beans, bay shrimp, and salmon roe *spumante* (while available) 35.
- Pan-roasted chicken *rolata* with sweet peppers, Goldini squash, brown rice, Butter beans, and *harissa verde* 33.
- Hen-of-the-Woods mushrooms and okra with heirloom peppers, *gorgonzola dolce*, and celery heart *pinzimonio* 27.
- Roast pork porterhouse with long-cooked onions, Yellow Romano beans, Chanterelle mushrooms, and *salmoriglio* 33.
- Charcoal-grilled Piedmontese ribeye with onion *soubise*, Lobster mushrooms, Delicata squash, radicchio, and old *aceto balsamico* 39.

An 18% pre-tax Service Charge will be added.

Our produce, grains, meat, eggs, and fish come from: Blue Egg, Orinda; Bournhonesque, Monterey; Community Grains, Oakland; Dirty Girl Produce, Santa Cruz; Full Belly Farm, Guinda, Yolo; Riverdog Farm, Guinda, Yolo; Star Route Farm, Bolinas, Marin; Front Porch Farm, Mendocino; Devil's Gulch Ranch, Marin; Heritage Foods; Henpenn, Napa; Hoffman Farms, San Joaquin Valley; Liberty Poultry, Sonoma; Magruder Ranch, Mendocino; Monterey Fish, Pier 33, San Francisco; Paine Farm, Sonoma; Watson, Napa.

*Oliveto*