

Fall Dinner

October 16, 2017

Bread available upon request. 2.

Antipasti: smaller items, soup, salads

Cruda of dry-aged Magruder beef with Castelvetro olives, Calabrian chili, and *salsa verde* 15.

Crudo of bigeye tuna with figs, mint, chili, and *aïoli* 16.

Terrina of Berkshire pork, pistachios, and cherries with radicchio and pickled cherries 14.

Salad of Fuyu persimmon, Bosc pear, Gorgonzola cheese, fall greens, and walnuts 14.

Panzanella of Early Girl tomatoes, eggplant, and basil with balsamic vinaigrette and Pecorino cheese 15.

Salad of Little Gem lettuces with avocado-buttermilk dressing, *ricotta salata*, and hazelnuts 14.

Garden lettuces vinaigrette 10

Soup: *gazpacho* of Cantaloupe and Canary melons with roast pepper *salsa* 13.

Primi

Red winter wheat *penne alla bolognese* 17.

Spaghetti all'amatriciana 17.

Tortelloni of house-made *ricotta* with Mission figs, brown butter, and sage 18.

Spaghetti neri with Georgia white shrimp, tomato, Calabrian chili, garlic, and lemon 19.

Tajarin with Chanterelle mushroom *ragù* and *ricotta salata* 19.

Potato *gnocchi* with poultry giblet *ragù* and Pecorino cheese 18.

Agnolotti dal plin 19.

Tortelli of Rosa Bianca eggplant with 'Merguez' beef sausage and Gigande beans 19.

Secondi: grills, sautés, roasts, and rotisserie

Late-summer vegetable *sformatino* with Gypsy peppers, roasted summer squash, and *chèvre fonduta* 28.

Pan-roasted halibut with late-summer vegetable *ratatouille* and marinated cherry tomatoes 32.

Charcoal-grilled Magruder Farms beef with Rosa Bianca eggplant *crema*, Gypsy peppers, Brentwood corn, and tomato *mostarda* (while available)
"Merguez" sausage 30.
Ribeye 37.

Chicken *piccata* with marinated Early Girl tomatoes, *broccolini*, and *Maitake* mushroom *crema* 31.

Roast pork porterhouse with *peperonata*, *farro*, zucchini *crema*, and *salmoriglio* (while available) 32.

Charcoal-grilled Paine Farms pigeon with roast figs, radicchio, and hazelnut *tocco di noce* 34.

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

Our produce, grains, meat, eggs, and fish come from: Blue Egg, Orinda; Bourmhonesque, 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