

Oceanic Dinners 2017

June 27 through 30

CRUDI—raw

CRUDO of **bigeye tuna** (Hawaii, troll) with hazelnut milk, *harissa verde*, and pickled apple 18.

Lightly torched **king salmon** (Monterey Bay, troll) with white peaches, green almonds, and Jalapeño pepper 17.

CARPACCIO of house-smoked **swordfish** (Southern California, long line) with Sicilian pine nut *salsa*, new potatoes, and mint 18.

ANTIPASTI

COLD

Salad of Little Gem lettuces with *bagna cauda*, marinated **white anchovies** (San Francisco Bay, purse seine), and Parmesan cheese 15.

Salad of **Dungeness crab** (Half Moon Bay, trap) with braised kombu, yuzu-melon vinaigrette, and baby fennel 19.

Savory CANNOLI of **king salmon** (Monterey Bay, troll) with *mascarpone*, salmon roe, and lemon verbena 18.

Sardines (incidental catch from Monterey Bay, purse seine) *in saor* with Chanterelle mushrooms, marinated pole beans, and thyme 16.

Salad of new potatoes, **tuna** (Hawaii, troll) *'nduja*, and **mussels** (Prince Edward Island, farmed) with pickled ramp *aioli*, green garlic, and mint 16.

SOUP: *ajo blanco*—white gazpacho of almonds and garlic with pickled **mackerel** (Boston, trap) and spring onions 14.

WARM

CROCHETTA of **baccalà** (Spain, hook and line) and fried **grass shrimp** (San Francisco Bay, skim net) with Calabrian chili *aioli* and basil 16.

BRASATO of **cod** tripe (Spain, hook and line) and Cannellini beans with artichoke and hot pepper 16.

PRIMI

PARISIAN GNOCCHI with **smoked trout** (Idaho, farmed) and its **roe**, kefir, dill, and arugula *pesto* 19.

ACQUERELLO CARNAROLI RISOTTO with **squid ink**, **razor clams** (Cape Cod, hand dug), and *ricotta salata* 19.

LINGUINE with **Dungeness crab** (Half Moon Bay, trap), Meyer lemon, and Genovese basil 20.

TORTELLI of Maine **lobster** (trap) with Brentwood corn, *mascarpone*, and *fines herbes* 21.

SPAGHETTI with **sea urchin** (Alaska, diver) CARBONARA 19.

ORECCHIETTE with **sand dabs** (Half Moon Bay, Scottish seine), garlic, Sicilian chili, and fennel pollen 19.

SECONDI

Fig leaf-grilled **petrale sole** (Ft. Bragg, trawl) with Costata Romanesco squash *crema*, Brentwood corn, and squash blossom *spumante* 34.

Olive oil-poached Alaskan **halibut** (long-line) with Japanese eggplant purée, *haricots verts*, and cherry tomatoes 37.

Charcoal-grilled **octopus** (Spain, trap) with black-eyed peas, *peperonata*, and *salmoriglio* 31.

CIOPPINO of rock cod (Ft. Bragg, hook and line), clams (Washington, farmed), mussels (PEI, farmed), and squid (Monterey, purse seine) with saffron *aioli* and grilled *crostino* 33.

Charcoal-grilled California **white sea bass** (San Pedro, hook and line) *alla livornese* with roast fennel and Bianco di Maggio onions 33.

Charcoal-grilled **lobster** (Maine, trap) and chicken sausage with celeriac *crema*, golden Romano beans, and *salsa verde* 35.

We wish to thank Tom Worthington of Monterey Fish Market, Berkeley, for sourcing this event's fine selection of fresh, seasonal, sustainably harvested fish.

Farmers: Blossom Bluff, Bournhonesque, Community Grains, Dirty Girl, Full Belly, Hoffman, Lucero, Riverdog, Star Route, Terra Firma, and Terra Sonoma.

Menu set in Gill Sans Light font.

A 20% pre-tax Service Charge will be added.

Oliveto