

Late Spring Dinner

Father's Day 2019

Shared plates

- Basket of Acme Bread *levain* and Community Grains long-fermented 100% whole wheat bread 3.
- *Smoked Santa Cruz salmon, strawberries, *aioli*, jalapeño, buttermilk, and *agretti* 16.
- Due of chicken liver: Tuscan-style *pâté* with old *aceto balsamico*, and *terrina* with smoked cherries and Morel mushrooms 18.
- **Crudo* of Magruder beef with basil, fried shallots, pickled ramps, and whole wheat crisp 16.
- Charcoal-grilled lamb merguez sausage with Floriani red flint corn *polenta* and mint *salsa* 15.
- Snails with pickled Crimini mushrooms, parsley, and breadcrumbs 17.
- Fried Shishito peppers with lemon and Maldon salt 11.

Salads and soup

- Salad of mizuna with Gorgonzola cheese, pistachios, peaches, Porcini mushrooms, balsamic vinaigrette, and chili 16.
- Little Gem lettuces with lemon cucumber, red onions, mint, *ricotta salata*, white anchovies, sunflower seeds, and avocado dressing 15.
- Garden lettuces vinaigrette 10.
- Soup: chilled Canary melon and almond *gazpacho* with Brentwood corn and basil 14.

Pastas

- Chilled red winter wheat *tjarin*, green almond *pesto*, and white anchovies 17.
- Spaghetti neri* with Georgia white shrimp, tomato, Calabrian chili, garlic, and lemon 25.
- Tortelli* of pork heart and Morel mushrooms with garlic scapes, *sugo*, and Montasio cheese 22.
- Spaghetti* with Porcini mushroom *ragù*, blueberries, and Parmigiano cheese 23.
- Beet *agnolotti* with Magruder shortrib *ragù*, horseradish greens, and *ricotta salata* 24.
- Gnocchi neri* with Mastorazio cheese *fonduta* and *prosciutto* 22.
- Rigatoni* with peaches, Tuscan sausage, and basil 23.
- Mezzaluna* of beef "merguez" with English peas, *soubise*, and *fiore sardo* cheese 22.

Main course

- Roasted carrots, *fregola*, Midnight Moon goat cheese, Morel mushrooms, and Fava beans with *romesco* sauce 27.
- **Confit* of chicken thigh with Porcini *crema*, snap peas, summer squashes, and sherry-shallot *sugo* 29.
- *Brown butter-aged pork loin, Brentwood corn *crema*, peaches, Shishito peppers, and basil 34.
- *Santa Cruz king salmon with Acquerello Carnaroli *risotto*, shrimp, asparagus, and Calabrian chili 36.
- *Charcoal-grilled Magruder ribeye with Gorgonzola *fonduta*, *broccoli di ciccio*, strawberries, English peas, jalapeño pepper, and *crostone* 39.

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

*Items served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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