

~ September 11th, 12th, 13th, and 14th, 2014 ~

Soup

Rancho San Julian Heirloom Melon Soup

Vegan: Serrano, Windfall Lime, Anise Hyssop, Apple Mint, Mouse Melon

Starter Specials

Morro Bay Oysters on the Half Shell

6 Pacific Gold Oysters, Hogwash Mignonette, Will's "Rooster Sauce," Radnish and Fennel Salad, Windfall Lime, Kaffir Zest

Local Tropical Tree Fruit Salad

Vegan: Nojoqui Falls Dragonfruit, Goleta Papaya, Brown Family Feijoa, Kieffer Pear, Purslane, Chili Lime Vinaigrette

Ricotta Gnocchi with Wild Chanterelles and Sweet Corn

Vegetarian: Sage Brown Butter

Mangalitsa Pork Belly stuffed Potato

Roots Farm Potatoes, Mexican Cr ma, Scallions

Flatbread Specials

Roasted Shallot and Raja Flatbread

Vegetarian: Roots Farm Poblano Chilis, Savory Cream Sauce, Sweet Corn, Pepperonata, Feta Cheese

Wild Boar and Mangalitsa Sausage Flatbread

Raw Tomato Sauce, Chilis, Arugula

Sunday Supper

Ember-Grilled Quail

Figs, Fergola

Desserts

Wildrose Farm Plum Sorbet Sandwich with Mollases Cookies

Corn Bread with Sweet Tea Ice Cream

Coachella Valley Date Shake with Walnut Biscotti

Los Alamos S'More

Flatbread's Awesome Brownie with Strauss Family Creamery Vanilla Bean Ice Cream

18% gratuity will be added to all parties of 8 and over ~ There is a \$12 corkage fee for all bottles brought into the restaurant ~ we have a \$25 cake-cutting fee
We are proud to hand make all the food we serve you ~ **Gluten Free Pizza add \$5** ~ Open Thursday through Sunday Weekly

Visit us at: www.fulloflifefoods.com