

March 16<sup>th</sup>, 17<sup>th</sup>, 18<sup>th</sup>, and 19<sup>th</sup>, 2017

We are now open for LUNCH every Saturday and Sunday from 11-3

## Soup

**Golden Beet Soup ~ 8**

*Vegan: Parsnip, Spring Onion*

## Starter Specials

**Seared Santa Barbara Whitefish Crudo ~ 15**

*Blood Orange, Kaffir, Meyer Lemon, "Cured" Roe, Horseradish, Peas*

**Tablas Creek Spring Lamb Tartare ~ 16**

*Beet, Garlic, Radish, Farm Egg Yolk, Crostini*

**Confit of Lamb Neck with Lamb Bacon ~ 16**

*Tablas Creek Spring Lamb, Vadouvan Seasoning, Radish, Pickled Onion, Radicchio*

**Oven-roasted Artichokes with Salsify, Chanterelles and Farro ~ 14**

*Vegan: Kandarian Organics Ethiopian Blue Tinge Farro, Brussels Sprouts, Miners Lettuce, Meyer Lemon Salsa Verde  
Add Duck Egg: +3*

## Flatbread Specials

**7 Lily Flatbread ~ 22**

*Vegetarian: Leek Sauce, Green Garlic, Roasted Garlic, Shallot, Asparagus, Spring Onion, Chive, Arugula*

**Merguez Flatbread ~ 23**

*Smoked Tomato Sauce, Cilantro and Beet Green Salsa, Charred Onion*

## Sunday Supper

**Tablas Creek Spring Lamb Feast from the Wood Oven ~ 32**

*Short Ribs slow-braised with Orange, Loin slow-roasted, ember-seared Chop, Market Vegetables*

## Desserts

**Carrot, Walnut and Apple Tea Cakes with Lemon Ginger Sorbet ~ 10**

**Flatbread Neopolitan – Ember-Roasted Strawberry, Chocolate, Vanilla Bean Ice Creams ~ 10**

**Los Alamos S'More ~ 8**

**Flatbread's Awesome Brownie with Vanilla Bean Ice Cream ~ 8**

818% 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](http://www.fulloflifefoods.com)