

February 8<sup>th</sup>, 9<sup>th</sup>, 10<sup>th</sup> and 11<sup>th</sup>, 2018

## Soup

**Wild-Gathered Chanterelle Stew** ~ 10

*Organic Chicken Broth, Potatoes, Sage, Thyme, Nettles*

## Starter Specials

**Warm Winter Salad from the Wood Oven** ~ 13

*Vegetarian GF: Roots Farm Chicories, Pistachio, Fontina Cheese, Balsamic*

**Charred Waygu Beef Carpaccio** ~ 15

*Anchovy, Romanesco Couscous, Sprouted Salad, Sunchokes, Hanko Lemon*

**Oven-Roasted Marinated Cauliflower** ~ 15

*Vegan/ GF: Apple Cider Vinegar, Kandarian Organics Dill Pollen, Green Onion, Lime*

**Winter Lettuces with Beets and Citrus** ~ 13

*Vegan/ GF: Avocado Dressing, Wasabi Arugula, Purple Carrots, Earthrine Farm Valencia Oranges*

**Smoked Chicken Ceasar Salad** ~ 15

*Roots Farm Little Gems, Levain Croutons, Lemon, Pecorino, Black Pepper*

## Flatbread Specials

**Slow-Braised Pork Loin Flatbread** ~ 23

*Smoked Tomato Sauce, Achiote, Red Wine, Adobo, Citrus, Fresh Mozzarella*

**Winter Margherita Flatbread** ~ 22

*Smoked Tomato Sauce, Fresh Mozzarella, Basil*

## Sunday Supper

**Will's Mile-High House-Cured Pastrami**

**Sandwich** ~ 18

*Clark's Rye Levain with Caraway, Whole Seed Mustard, Gruyere Cheese, Charred Onions*

## Desserts

**Mallard Ranch Kiwi Sorbet Popsicle coated in White Chocolate and Nibs** ~ 10

**Lemon Verbena and Preserved Apricot Honey Almond Cake** ~ 10 (GF)

Wednesday, February 14<sup>th</sup>, 2018

## Soup

**Valentine Soup** ~ 10

*Vegan/ GF: Roasted Beet, Leek, Potato, Mushroom, Endive*

## Starter Specials

**Asparagus Nest holding a Farm Egg and Caviar** ~ 20

*GF: Winter Squash, Kale, Sweet Onion, Chive*

**Oysters on the Half-Shell** ~ 16

*Shallot Apple Mignonette, Shio Kombu Chips*

**Burrata Pansotto with Walnut Sauce** ~ 12

*Vegetarian: Beet, Wild-Nettles, Beet Green, Spinach, Fava Green, Wood Sorrel, Nettle, Mustard Greens, Grana*

**Roots Farm Puntarelle Salad** ~ 14

*Anchovy Walnut Dressing, Radicchio, Fennel, Carrot*

## Flatbread Specials

**Chocolate and Candied Orange Flatbread** ~ 23

*Vegan: Dark Chocolate, Anise, Lavender, Candied Mudd Creek Orange Peel, Mint*

## Valentine Suppers

**Koji-Rubbed 22oz. Dry Aged New York Strip** ~

60

*Fries, Radish, Carrot, Walnut*

**Winter Bouquet of Squash and Beets** ~ 30

*Vegetarian: Kabocha and Butternut Squash, Beet, Garlic, Pumpkin Seed, Wasabi Arugula, Beet Green Chips*

## Desserts

**Pistachio and Cocoa Nib Valentine Cake with Earl Grey Ice Cream** ~ 10

**Candied Rose Panna Cota with Ember-roasted Strawberries** ~ 10