

**January 17<sup>th</sup>, 18<sup>th</sup>, 19<sup>th</sup> and 20<sup>th</sup>, 2019**

*Happy New Year! We are now open for LUNCH every Saturday and Sunday from 11am!*

**Soup**

**Kabocha Squash in the style of Thai Red Curry ~ 10**

*Vegetarian/ GF: Kefir Lime Yoghurt, Leek*

**Starter Specials**

**Duck Cannelloni ~ 16**

*Duck Confit, House Made Pasta,*

**Santa Barbara Spiny Lobster and Radish Salad with Citrus ~ 17**

*Citrus and Butter-Poached Spiny Lobster, Radish, Citrus Mayonnaise, Carrot, Seaweed*

**Shaved Artichoke and Burrata ~ 15**

*GF: Crispy Prosciutto, Lemon, Watercress*

**Puntarelle and Endive Salad ~ 14**

*Vegetarian/ GF: Creamy House "Ranch" Dressing, Arugula, Yukon Gold Potato*

**Flatbread Specials**

**Charred Broccolini and Walnut Flatbread ~ 23**

*Vegetarian: Marinated Bocconcini, Olive, Sesame, Watercress, Calabrian*

**Hot Chicken with Serrano Flatbread ~ 24**

*Cayenne, Vinegar, Cheddar, Garlic, Green Onion, Cilantro*

**Weekend Supper**

**Herb-Stuffed Berkshire Pork Tomahawk from the Wood Oven ~ 42**

*Pork Palace Heritage Pork, Rosemary, Thyme, Oregano, Onion, Bergamot*

**Desserts**

**Mallard Ranch Kiwi Crisp with Matcha and Seaweed Ice Cream ~ 10**

**Quince Sticky Toffee Pudding with Salted Caramel Ice Cream ~ 10**

**Los Alamos S'More ~ 9**

**Flatbread's Awesome Brownie with Vanilla Bean Ice Cream ~ 9**