

APPETIZERS

ARANCINI | 9

Pecorino, Saffron Endive Marmalade

DUNGENESS CRAB LATKES | 16

Zucchini, Aleppo Dill Aioli, Green Onion Chutney

TROUT RILLETTE TARTINE | 11

Dates, Pistachio Crumble

AVOCADO HUMMUS | 9

Chili Oil, Sesame, Pita

CITRUS HONEY SHRIMP | 14

Basil Cauliflower Bulgar Wheat, Lemon Puree, Cranberry Mostarda

DUCK PÂTÉ | 14

Mint & Pomegranate Gremolata, Sea Salt Crackers

BAKED BURRATA | 12

Bacon Onion Chutney, Focaccia

LAMB KEFTA | 11

Pickled Veg, Cucumber Mint Yogurt, Pine Nuts & Raisins

RICOTTA DUMPLINGS | 12

Spicy Pork Stew, Preserved Lemon & Oregano Relish

SOUPS & SALADS

BUTTERNUT SQUASH SOUP | 9

Candied Pistachios, Black Garlic Labneh, Cilantro

PESCADERO LETTUCES | 14

Hallumi, Confit Celery, Fennel, Apples, Sherry Vinaigrette

BRUSSELS SPROUTS | 14

Dried Cranberries, Walnut Pesto, Baby Kale, Buttermilk Dressing

MAINS

14oz BRANDT FARMS RIBEYE | 39

Caramelized Cipolini Onions, Sherry Peppercorn Sauce

NIMAN RANCH LAMB SHANK | 29

Honeycomb, Huckleberries

MT LASSEN TROUT | 27

Fennel Pollen Butter, Crispy Quinoa

BROILED BLACK COD | 26

Pickled Apricots, Serrano Chips

CITRUS BRINED MARY'S HALF CHICKEN | 26

Garlic Butter, Herb Salt

QUINOA | 21

Kale, Lemon Puree, Cranberry Mostarda, Almonds

PORTA BLU TAGINE | 48

Seared Chicken, Lamb Kefta, Black Cod, Carrots, Lentils, Spiced Cabernet Jus, Herb Oil, Cucumber Yogurt, Pomegranates, Pistachios & Almonds, Seeds & Spices

SIDES | 7

CONFIT POTATOES, Cilantro, Romesco

SMASHED POTATOES, Aged Cheddar, Garlic Confit

HONEY ROASTED HEIRLOOM CARROTS, Tahini, Sesame Seeds

GRILLED BROCCOLI, Anchovy Butter, Chili Flakes

ROASTED BEETS, Turmeric Oil, Onion Caper Relish

PESCADERO LETTUCES, Hallumi, Confit Celery, Fennel, Apples

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A gratuity of 18% will be added to parties of 6 or more.

11.16.18

DINER