

**december 1<sup>st</sup>****bites**

**castelvetrano olives** marinated in CARROT TOP pesto (v)  
**marcona almonds** LAVENDER sugar and sea salt (v)  
**chickpea fries with HERBS** romesco sauce (v)  
**RADISHES** with local chevre & nori

**small plates**

**today's LEAVES and THINGS** (v)  
 dressed lightly with LEMONGRASS-infused olive oil, sea salt & buddha's hand

**cool pasta salad with homemade beet casarecce** (v)  
 PERSIMMON, dried beet "soil" with pistachio & *cubeb* pepper, MINUTINA

**fingerling potato salad** \*  
 sauce gribiche, NEW ZEALAND SPINACH, black garlic *coulis*, capers

**BRASSICAS a la catalan** (v)  
 red pepper tears, MINT, thompson raisins, pine nut & soy milk pudding

**burrata with three slow-cooked GARDEN VEGETABLE condimentos** \*  
 pumpkin seed oil, saba, wild fennel crackers

**carta da musica with fresh-picked GREENS** \*  
 truffled pecorino, trumpet chips with ROSEMARY

**rustic rancho gordo 'yellow eye' bean soup** (v)  
 torn bread, ROSEMARY, chili & BLACK KALE

**homemade CARROT gnocchetti with TARRAGON & mimolette** \*  
 spiced "crumble" of carrot pulp, almond & mace

**local grits, smoked with hickory**  
 APPLE bbq'd brussels sprouts...kimchi of the leaves, KOHLRABI

**gateau of crepes with black trumpet marmalade**  
 HAKUREI TURNIPS & their GREENS with local ale

**homemade fregola in a "french onion" broth** \*  
 quenelles of sweet onions & leek ash, BORDEAUX SPINACH, parmesan

**sauerkraut & emmental pizza**  
 purple mustard with apple, garlic *confit*, & caraway seed

**"the carnivore special"**  
 our sauerkraut pizza with vegetarian "boudin noir" and a farm egg

**cauliflower in a cast iron pot**  
 roast-puree-raw-"couscous", our vadouvan spice, CORIANDER, toast

**the last of our CROSNEs with deanie's brioche**  
 BORDEAUX SPINACH enriched with a puree of CROSNEs & olive oil

...add a *domaine de la chance* egg to select dishes for \$2.5

**CAPS:** from the UBUNTU biodynamic garden

(v) = vegan

\* we are happy to prepare these dishes vegan...really!

chef : jeremy fox  
 pastry chef : deanie fox  
 chef de cuisine : marty cattaneo  
 sous chefs : andrew budnyj  
 cecilia london