

ubuntu

"Never doubt that a small group of thoughtful, committed citizens can change the world. Indeed, it is the only thing that ever has." ~M. Mead~

today's garden menu.

ten dishes inspired by the beautiful bounty of biodynamics, seasonality, and creativity.

the garden SNAKE; LEAVES, FLOWERS, ROOTS..... *	16
lightly dressed with LEMONGRASS OIL, HERBS, SOIL, truffled pecorino	
'forono' BEET LEAVES as a borscht, marinated beets, 'red veined' SORREL *	15
cracked potato, horseradish, crème fraîche, pickled quail eggs	
'hakurei' TURNIPS and TOPS in a tokyo inspired broth *	16
SHUNGIKU, miso RADISH and EGG YOLK	
an ubuntu steam bun stuffed w/ burrata and coated with SUNCHOKE dirt	14
SUNCHOKE tostones, roasted and raw 'fuyu' persimmon, 'laurentian' RUTABAGA	
vadouvan spiced 'lunga di napolí' squash and torn brioche salad	15
brioche bread crust "gravy", pine nut pudding, pickled 'fuji' APPLES, CHERVIL	
'white satin' CARROTS and local matsutakes roasted with PINE NEEDLES *	16
QUINCE soffritto and ash, fermented APPLE, 'surrey' ARUGULA	
a simple plate of BLACKBERRY LEAF and TOPI pillows with 'midnight moon'	10
'rainbow' CHARD, loopy SUNCHOKES, goat's crème fraîche... (industry night dish!)	
rustic rancho gordo 'yellow eye' bean stew, HOJA SANTA (v)	14
ROSEMARY, CARROT TOPS, smoked BORAGE LEAF	
'alubia blanco' bean and fermented green FIG ribollita, parmesan cracklings	16
'ruby streaks' MUSTARD, CAVOLO NERO, smoky dried pears	
arbuckle grits cooked with goat's milk whey and finished with sharp cheddar	18
goat's milk ricotta and FENNEL frond beignets, smoked 'orion' FENNEL	
...add an ubuntu farm egg to select dishes for \$3	
...ubuntu SNAKE-pig board \$50	
...add 'oregon' truffle to select dishes for \$6	

chef: aaron london
 executive sous chef: seamus platt
 sous chef: nick gabaldon
 pastry chef: carl swanson

CAPS = from the UBUNTU biodynamic garden

(v) = vegan

* = we are happy to prepare these dishes vegan

kindly note that a 20% service charge will be added to parties of 6 or more