



SDRW DINNER MENU // JANUARY 15TH - JANUARY 22ND, 2017

// FIRST COURSE

Farmhouse Meatballs

3 Housemade Meatballs, Stewed Tomato Broth, Ricotta, Pesto, Garlic Bread

Poutine

Crispy Kennebec Potatoes, Maple Sausage Southern Gravy, White Cheddar Curds, Bacon Lardons

UNION Dry Rubbed Wings

KC BBQ or Spicy Buffalo Sauce, Celery, House Ranch

Local Greens GF w/o croutons • V

Crispy Egg, Goat Cheese, Candied Pecans, Cucumber, Tomato, Honey Red Wine Vinaigrette

Big Eye Tuna Poke (additional \$5)

Shiso Pesto, Sweet Soy & Sambal Reduction, Candied Pistachios, Pickled Ginger, Micro Shiso, Taro Chips

// SECOND COURSE

Shrimp & Grits GF

Andouille Sausage, Roasted Tomato, Anson Mills Cheese Grits

Wild Boar Ragù

Boar Bacon, Beef Cheek, Boar Shoulder, Sauce Piquant, Hand Torn Pasta

Pressed Pork Belly

Herbed Barley, King Trumpet Mushroom, Pickled Green Tomatoes, Bacon Jus

Seared Scottish Salmon GF

Butternut Squash & Apple Puree, Charred Rapini, Pomegranate, Cider Brown Butter

Acorn Squash Risotto GF • V

Rocket, Sage Ricotta, Mascarpone, Pecorino, Spiced Pepitas

Duck Confit GF (additional \$10)

Foie Gras Butter, Cauliflower Gratin, Citrus Frisee, Duck Demi, Pickled Bing Cherries, Duck & Bacon Sausage

Big Eye Tuna GF (additional \$10)

Rolled Oats, Roasted Butternut Squash, Baby Bok Choy, Pickled Bell Peppers, Brown Miso Vinaigrette

// THIRD COURSE

Raspberry Parfait

Shortbread Cookie Crumbles, Orange Raspberry Syrup, Candied Kumquats

S'mores Pie

Dark Chocolate Spiced Custard, Torched Marshmallow, Cinnamon Graham Cracker Crust, Chocolate Dust

// 30.00 PER PERSON

*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax

GF - Gluten Free / V - Vegetarian

