

SDBW DINNER MENU

3 Course Dinner

KOREAN STYLE BBQ RIBS

Koshihikari sticky rice, charred shishito peppers,
kimchi purée and shaved scallions

OR

SWEET GEMS SALAD

Whole leaf sweet gems, crispy pancetta, shaved red radish,
Pt. Reyes blue cheese, parsley, chives, candied pepitas and green goddess dressing

Entrees

JIDORI BRICK CHICKEN

Brick roasted ½ chicken served with market vegetables, silky-smooth cauliflower puree and a natural jus

GLUTEN FREE

or

PAN ROASTED SALMON

Crispy skinless salmon over a pumpkin puree, melted onions, glazed turnips, lemon marmalade and
crispy leeks. Finished with a fennel pollen beurre-blanc sauce

GLUTEN FREE

Dessert

PUMPKIN CRÈME BRULEE

Lavender Chantilly / Turbinado Sugar

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