

# PROVISIONAL DINNER MENU

## CHEF'S TASTING MENU

Chef Created Five Course Experience 85

*Must be enjoyed by the whole table.*

### TRUFFLES

Add fresh shaved black truffles (5g) to any dish 15

### START

**Burrata & Tomato Panzanella** Truffle Vinaigrette, Basil and Black Garlic Focaccia (N) (V) 17

**Veal Meatballs** Three Wood Fired Veal Meatballs, Pomodoro, Basil, House-Made Grilled Focaccia (N) 16

**Charcuterie & Cheese** Chef's Selection of Cheeses and Meats, Jam, Pickles, Crackers 27\*

**Manilla Clams** Leek, Bacon, Potato, White Wine Cream Sauce, Herbed Bread Crumbs (N) 24

**Ash Cured Hamachi** Calabrian Chili Aioli, Radish, Cherry Tomato, Avocado, Lemon, EVOO, Micro Basil (G) (N) 23\*

**Provisional Chop** Arugula, Endive, Calabrese, Garbanzo Beans, Parmesan, Pepperoncini, Shaved Fennel, Pollen Vinaigrette (G) (N) 17  
*Add Chicken 8, Shrimp 9, Avocado 5*

**California Caesar** Romaine, Radicchio, Focaccia Croutons, Parmesan (N) 15  
*Add Chicken 8, Shrimp 9, Avocado 5*

**Preserved Tomato Vasi** Marinated Tomatoes, Basil, House-Made Grilled Focaccia (N) (V) 12

**Vegetable in Brodo** Braised Romanesco, White Asparagus, Golden Thread Mushrooms, Parmesan Broth (G) (N) 15

### WOOD FIRED PIZZA

Dough Made With Natural Yeast. All Pizzas Can Be Prepared Vegan Upon Request. + Substitute Gluten Free Crust 3

**Red Pizza** Bianco DiNapoli Tomatoes, Roasted Vegetable (N) (V) 19

**Margherita** Mozzarella di Buffalo, Fresh Basil (N) (V) 17

**Alla Benno** Calabrese, Pineapple, Calabrian Chiles, Ranch, Mozzarella (N) 20

**Prosciutto** Arugula, Balsamic Pearls, Mozzarella (N) 20

**Bianco** Cream, Sausage, Mushroom, Onion, Truffle Oil (N) 21

**Diablo** Spicy Pomodoro Sauce, Chorizo, Spinach, Mozzarella, Goat Cheese (N) 20

### HANDMADE PASTA

**Mushroom Bolognese** Linguine, Seasonal Mushroom, Bianco DiNapoli Tomatoes (N) (V) 22

**Pappardelle Bolognese** Fennel Bolognese, Pork Sausage, Ricotta Salata (N) 27

**Gnocchi alla Vodka** Parmesan Gnocchi, Pomodoro Mascarpone, Basil (V) 24

**Black Garlic Rigatoni Alfredo** Smoked Chicken, Fresno Chile, Green Onion, Ricotta Salata (N) 28

**Butternut Squash Agnolotti** Pistachio Butter, Chanterelle Mushroom, Pistachio Pesto (V) 26

### ENTREE

**Snake River Farms 7oz Wagyu Skirt Steak** Black Garlic & Pine Nut Chile Oil, Wood Roasted Cauliflower 43\*

**Local Halibut** Cannellini Beans, Calabrian Chiles, Shaved Fennel Salad, Heirloom Tomato, Lemon (G) (N) 36

**Half Smoked Jidori Chicken** Fennel Orange Brined, Orange Honey Glaze (G) (N) 37

**Redtop Farms Pork Tomahawk** Grape, Raisin, Mustard, Thyme (G) 35\*

**Seared Duck Breast** Black-Eyed Peas, Pancetta, Asparagus, Mascarpone (G) (N) 40\*

### VEGETABLES

All Vegetables Can Be Prepared Vegan Upon Request

**Grilled Lemon Broccolini** Preserved Lemon, White Wine, Garlic, Chiles (G) (N) (V) 14

**Spicy Crispy Brussels Sprouts** Goat Cheese, Parsley (N) (V) 12

**Wood Roasted Cauliflower** Toasted Herb Breadcrumb, Pine Nut Pesto (V) 12

**Wild Mushrooms** Sautéed Mushrooms, Red Wine Demi (N) 14

### SWEET CORNER

**Classic Tiramisu** Mascarpone Cream, Vittoria Espresso Savoiardi (N) (V) 14

**Basque Cake** Chocolate Sponge, Orange White Chocolate Sauce, Orange Confit (N) 14

**Prosecco Poached Anjou Pear** Pomegranate Sorbet, Honeycomb Tuile, Honey Foam (G) (N) (V) 14

**Pecan Tart** Caramelized Puff Pastry, Vanilla Whipped Ganache, Pecan Cremeux, Candied Pecans 14

**Apple Arancini** Apple Butter, Spiced Rice Pudding, Marcona Almond, Apple Crisp (G) 14

**Affogato** Vanilla Gelato, Vittoria Espresso (G) (N) (V) 8

(G) Gluten Free (V) Vegan (V) Vegetarian (N) Nut Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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