

RESTAURANT WEEK

Four Course Dinner \$48  
Wine Pairing \$36

First Course

SUNFLOWER HUMMUS  
with artichoke, oregano, and flaxseed cracker

*Sorelle Bronca Prosecco di Valdobbiene Brut, Veneto, Italy*

Second Course

WHITE SWEET POTATO SOUP  
with meyer lemon and almond

ENDIVE SALAD  
with pear, black walnut, pecorino, and winter squash

PATE TOAST  
with wild mushroom, blackberry oil, and smoked onion

*Valle dell'Acate Zagra Grillo 2017, Sicily, Italy*

Third Course

ROAST PORK  
with charred winter cabbage, taleggio, parsnip, and black currant

TROUT A LA PLANCHA  
with crispy rice salad, carrot, blood orange and pumpkin seed

FREGOLA SARDA  
with chestnut, apples, Swiss chard, and whey

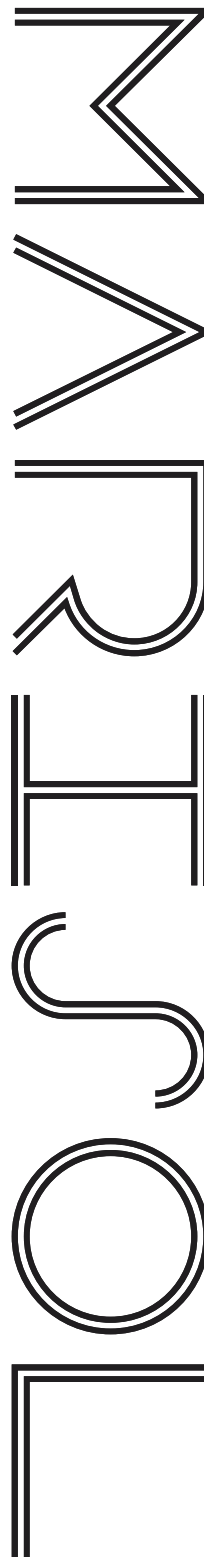
*Varner Los Alamos Vineyard Pinot Noir 2015, Santa Barbara County, California*

Dessert

PANNA COTTA  
with blood orange, walnuts and ras al hanout

MARISOL COOKIE BOX

*Imbue Petal & Thorn Aged Vermouth*



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