

## dinner specials

### LIBATION

Brundlmayer Gruner Veltliner, Terrassen '15 (Kamptal, Austria) 12  
smoky accents to the flavors of ripe apple, pear & tangerine


### SOUP

Beef Barley 8 / 10

### APPETIZERS

1½ lbs Local Steamers 28.5

\* Niman Ranch Beef Carpaccio w/ Pecorino & Truffle Honey Drizzle 16

\*  Blistered Shishito Peppers w/ Tamari & Garlic 14

\* Sushi Hand Rolls w/ Avocado & Pickled Ginger 14  
house cured mackerel & gingery brown rice

### ENTRÉES

Grilled Swordfish w/ Mediteranean Salsa 32  
lemony freekah with ricotta salata & green beans

Pan Roasted Pork Chop w/ Peach Fennel Slaw 31  
pasture raised berkshire pork, served with roasted fingerling potatoes

Portobello Mushroom w/ Preserved Raspberry & 18 yr Balsamic Drizzle 24  
white wine roasted portobello stuffed with herbed goat cheese & garlic confit

One check per table. A maximum of three credit cards per check.

\* Consuming raw or undercooked meats, seafood or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

\*  wellness challenge approved [wfeh.org](http://wfeh.org)