

# AGRICULTURE

PUBLIC HOUSE

## *For the Table*

**Cheese Flight** ~ *Chef's selection of 3, accomtrements & Red Bird crostini* \$16.00

**Red Curry & Mango Mussels** ~ *Prince Edward Island* \$19.00

**Shrimp & Scallop Fritters** ~ *lemon tarragon aioli* \$15.00

**House Marinated Olives & Rosemary Cashews** ~ \$8.00

## *Second Course*

**Seasonal Soup** ~ \$10.00

**Roasted Fall Beet Salad** ~ *Local organic beets, arugula, endive, ricotta salata, pistachios, white truffle vinaigrette* \$15.00

**Dawn Ranch Salad** ~ *butter lettuce, carrot ribbons, radish, candied walnuts, Laura Chenel Goat Cheese ranch* \$14.00

**Hearts of Romaine** ~ *focaccia croutons, Spanish anchovies, parmigiano reggiano, caesar dressing* \$14.00

## *Main Course*

**Wild Pacific Halibut** ~ *House filleted, herb crusted, Meyer Lemon risotto, oven roasted tomatoes, saffron sauce* \$35.00

**Yucatan Style Roasted Beets** ~ *Organic beets, white Gigante beans, sauteed chicories, pibil sauce* \$27.00

**Duck Confit Cassoulet** ~ *Local duck, traditional cassoulet, braised bacon & garlic sausage* \$40.00

**Grilled Kurobuta Pork Chop** ~ *Crab apple & fennel, sunchoke and potato gratin, whole grain mustard sauce* \$35.00

**Akushi (American Wagyu) Flat Iron Steak** ~ *Grilled, roasted heirloom pumpkin, celery root mashed potatoes & Point Reyes blue cheese sauce* \$40.00

**Bucatini Pasta** ~ *House smoked chicken, cannellini beans & escarole, roasted garlic marinara sauce* \$25.00

## *Sides & Extras*

**Crispy Garden Green Beans** ~ *harissa dip* \$10.00

**Sauteed Rainbow Chard** ~ *garlic, sea salt* \$10.00

**Red Bird Bakery Bread** ~ \$4.00

**Truffle Fries** ~ *sea salt* \$8.00

**Acqua Panna** \$6.00/1L

**San Pellegrino** \$6.00/1L

**House bottled water upon request**

**Corkage Fee** \$25/750ml bottle