



Brier Menu

No. 007

\$60 per person

Starters *Choice of two – offer a third for additional \$7 pp*

- BEEF HEART TARTARE** *egg emulsion, grilled bread, lettuces*
- GRILLED CHEESE** *talleggio, local honey*
- FARMER'S MARKET SALAD** *shredded vegetables, lemon vinaigrette*
- FRENCH ONION DEVEILED EGGS** *caramelized onions, schmaltz, fried onions*
- SEASONAL BRUSCHETTA** *market inspired toast*
- LETTUCES & HERBS** *lemon vinaigrette*
- TOMBO CRUDO** *Vietnamese herbs, rice cracker*
- COUNTRY PATE** *grilled breads*
- BIRDSEED FALAFEL** *carrot, harissa, cilantro, Persian cucumber*

Starter Upgrade

- HOUSE-MADE PASTA OR GRAIN COURSE** *\$15 per person*
- EUROPEAN & AMERICAN TRUFFLES** *MP / subject to availability*
- CHARCUTERIE BOARD** *\$22 per person*
- ARTISAN CHEESE BOARD** *\$15 per person*

Suppers *Choice of two – offer a third for additional \$12 pp*

- ROASTED PORK BELLY** *seasonal vegetables, angry sauce*
- BERTHA ROASTED CHICKEN** *parsnips, escarole*
- STUFFED TROUT MEUNIERE** *brown butter, capers, fingerling potatoes*
- ROASTED PORK SHOULDER** *seasonal vegetables, angry sauce*
- FLAT IRON STEAK** *seasonal vegetables, bone marrow dip*
- ROASTED PIG'S HEAD** *cabbage escabeche, charred red fresnos, tomatillo salsa*
- SEASONAL PASTA** *vegetarian sauce*
- ROASTED CAULIFLOWER** *pickled onion, pistachios, harissa spices, cilantro*

Supper Upgrade

- PIN BONE STEAK** *\$4 per person*
- DRY-AGED NEW YORK STRIP** *\$8 per person*
- DUNGENESS CRAB** *\$16 per person*

Dessert

CHEF'S CHOICE DESSERT BOARD *one dessert served family-style*

Upgrade **ADDITIONAL DESSERT SERVED** *\$3 pp*