



Velveteen Menu

No. 007

\$80 per person

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

- BEEF HEART TARTARE** egg emulsion, grilled bread, lettuces
- GRILLED CHEESE** taleggio, 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
- OYSTERS ON THE HALF SHELL** seasonal

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 three – offer a fourth 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
- PIN BONE 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

- DRY-AGED NEW YORK STRIP** \$4 per person
- DRY-AGED PRIME RIB** \$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